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# Tiramisu Toffee Torte

*Pillsbury Bake Off Cookbook*

Servings: 8

*This cake was so good, even Linda loved it!!!*

**1 Package White Cake Mix (1 Lb 2.25 Oz), pudding included**

**1 Cup Coffee, strong, room temperature**

**4 Egg Whites**

**4 Toffee (1.4 Oz Each) Candy Bars, very finely chopped**

**Frosting**

**2/3 Cup Sugar**

**1/3 Cup Chocolate Syrup**

**4 Ounces Cream Cheese**

**2 Cups Whipping Cream**

**2 Teaspoons Vanilla**

**1 Cup Strong Coffee, room temperature**

**Chopped Toffee Bars for Garnish**

**Chocolate Curls for Garnish**

Heat oven to 350 degrees. Grease and flour two 8 inch cake pans.

In large bowl, combine cake mix, 1 cup coffee and egg whites at low speed until moistened. Beat two minutes at high speed. Fold in chopped toffee bars. Spread batter in greased and floured pans.

Bake 30 to 40 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes and remove from pan. Cool completely.

Frosting: In medium bowl, combine sugar, chocolate syrup and cream cheese; beat until smooth. Add whipping cream and vanilla; beat until light and fluffy. Refrigerate until ready to use.

Assembly: Slice each layer in half horizontally to make 4 layers. Drizzle each cut side with 1/4 cup coffee. Place 1 layer on serving plate; spread with 2/3 cup frosting. Repeat with second and third layers. Top with remaining layer and frost top and sides of cake with remaining frosting. Garnish with chopped toffee bars or with chocolate curls.

**Cakes, Desserts**