

Mocha Macaroon Torte



Prep	Total	Ingredients	Servings
20 MIN	3 HR 35 MIN	11	12

Ingredients

Crust and Filling

- 1 roll (16.5 oz) refrigerated Pillsbury™ Chocolate Chip Cookie Dough
- 1 package (8 oz) cream cheese, softened
- 1 LAND O LAKES® Egg
- 1/2 cup coconut
- 1/4 cup sugar
- 2 tablespoons brewed coffee
- 1 teaspoon vanilla
- 1/3 cup Hershey's® semi-sweet baking chips

Topping

- 1/4 cup sugar
- 1/4 cup Fisher® Chef's Naturals® Chopped Pecans
- 1 cup Hershey's® semi-sweet baking chips (6 oz)

Steps

- 1 Heat oven to 350°F. Cut cookie dough in half crosswise. Cut each section in half lengthwise. Press dough in bottom of ungreased 10- or 9-inch springform pan. Bake 12 to 18 minutes or until light golden brown. Remove partially baked crust from oven. Cool 10 minutes.
- 2 While crust is cooling, beat cream cheese in medium bowl until light and fluffy. Add egg; beat until smooth. Add coconut, 1/4 cup sugar, the coffee and vanilla; blend well. Stir in 1/3 cup baking chips. Spoon and carefully spread mixture over crust. Sprinkle with all topping ingredients.
- 3 Bake 30 to 45 minutes longer or until filling is set and edges are golden brown. Cool 10 minutes. Run knife around sides of pan to loosen; carefully remove sides of pan. Cool 1 hour. Refrigerate 1 to 2 hours or until chilled. If desired, serve with French vanilla ice cream, or frozen yogurt and chocolate-covered coffee beans. Cover and refrigerate any remaining torte.

®Land O' Lakes is a registered trademark of Land O' Lakes, Inc.

Hershey's trademark and associated trade dress are registered trademarks of the Hershey Company used under license.
2009 © and ®/™ of General Mills

Fisher and Chef's Naturals are registered trademarks of John B. Sanfilippo & Son, Inc., Elgin, IL 60123-7820

Bake-Off is a registered trademark of The Pillsbury Company ©2011

© 2024 ®/TM General Mills All Rights Reserved