

Rocky Creek Chocolate Mousse Torte

By Chef Robyn

Ingredients For Crust:

1/2 c. butter

1 c. flour

1/2 c. chopped blanched almonds

1/4 c. sugar

1 tsp. cinnamon

Directions for Crust:

Preheat oven 350°. Melt butter in a saucepan. Add flour, sugar, cinnamon and almonds. Cook, over medium heat for 3-4 minutes. Press into the bottom of a Torte pan. Bake for 10-12 minutes until golden brown. Cool completely.



*After reading my mom's yummy new book, *A Lady Like Sarah*, the first book in her Rocky Creek series, I just had to whip up a dessert that captures all the romance, sweetness and fun of the book. Who's my mom? Why Margaret Brownley of course and I'm her number one fan. Visit my mom at www.margaretbrownley.com*