



# Bajadera Torte

## INGREDIENTS:

### TORTE:

- 3 cups of vanilla wafers (or another plain tea-biscuit sort of cookie)
- 1 1/2 cups of blanched, peeled almonds (I found these in produce at my grocery)
- 1 1/4 cups of sugar
- 6 Tablespoons of butter
- 1/4 cup water
- 1/2 cup of semi-sweet chocolate chips

### GLAZE:

- 1 cup of semi-sweet chocolate chips
- 6 Tablespoons of butter

### DIRECTIONS:

- Line an 8 inch square pan with aluminum foil.
- Place vanilla wafers and almonds into the bowl of a food processor or food chopper and pulse until both are finely ground.
- In a microwave-safe bowl, add sugar, 6 Tablespoons of butter and water and microwave on high in one minute increments (stirring in between) until butter is melted and sugar is mostly dissolved (mine took about 4 minutes)
- Pour cookie and nut mixture into bowl with hot sugar mixture and mix well.
- Divide out about 1/3 of the dough into a separate bowl.
- Melt 1/2 cup of chocolate chips in the microwave and stir into 1/3 of the dough.
- Press half of the “plain” dough into the bottom of the foil-lined pan.
- Press all of the “chocolate” dough on top.
- Press remaining “plain” dough on top of the chocolate layer.
- Make glaze by melting 1 cup of chocolate chips with 6 Tablespoon of butter in the microwave.
- Stir well and pour over top.
- Refrigerate until glaze hardens, cut into pieces and enjoy!!!