

## **Film Noir Torte**

*Courtesy of **In Our Grandmothers' Kitchens**; adapted from Nabisco*

### *Ingredients:*

2 cups heavy cream  
1 teaspoon vanilla  
several tablespoons framboise or Chambord (raspberry liqueur)  
1/2 pint raspberries (more if you like and can afford them!)  
1 package (9 ounces) Nabisco Famous Chocolate Wafers (these flat, round chocolate cookies are difficult but not impossible to find; just ask around at area grocery stores)

### Instructions:

Whip the cream until stiff peaks form. Fold in the vanilla and liqueur.

Gently crush 2/3 of the raspberries and fold them carefully into 1/2 of the flavored whipped cream. Reserve the remaining whipped cream.

Spread about 1-1/2 tablespoons of the raspberry/cream mixture onto a wafer. Top it with another wafer. Stack them standing up until you have 9 or 10 wafers; then gently lay the stack on its side on a serving plate. Repeat, adding to the horizontal stack, until you have used up the remaining wafers.

Cover the log of stacks with the remaining whipped cream.

Refrigerate, gently covered, for at least 4 hours.

Remove from the fridge just before serving and garnish the torte with the remaining raspberries. Slice diagonally so that black-and-white bars appear.

Nabisco's original recipe says its cake serves 14; in my family, it served 8 to 10.

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