

# CHOCOLATE-MARSHMALLOW RIBBON TORTE

1 cup all-purpose flour  
¼ cup cocoa  
1 tsp. baking powder  
¼ tsp. salt  
3 eggs  
1 cup granulated sugar  
1/3 cup water  
1 tsp. vanilla  
Powdered sugar  
Marshmallow Frosting (below)  
Chocolate Glaze (below)



## Marshmallow Frosting

2 egg whites  
1½ cups sugar  
¼ tsp. cream of tartar  
1 Tbsp. light corn syrup  
1/3 cup water  
16 large marshmallows, cut into fourths

## Preparation:

Mix all ingredients except marshmallows in non-aluminum 3-quart saucepan. Cook over low heat, beating on high speed until stiff peaks form; remove from heat. Add marshmallows; beat until smooth.

## Chocolate Glaze

Recipe - [www.homebaking.org](http://www.homebaking.org)

1 oz. unsweetened chocolate  
1 tsp. margarine or butter  
1 cup powdered sugar  
5 tsp. boiling water

## Preparation:

Heat chocolate and margarine in 1-quart saucepan over low heat until melted. Stir in powdered sugar and water until smooth. Stir in additional boiling water, ½ teaspoon at a time, until desired consistency. Preheat oven to 375° F. Line jelly roll pan, 15½ x 10½ x 1 inches, with aluminum foil; grease generously. Mix flour, cocoa, baking powder, and salt; reserve. Beat eggs in bowl on high speed about 3 minutes or until very thick and lemon colored. Gradually beat in granulated sugar. Beat in water and vanilla on low speed. Beat in flour mixture on low speed just until smooth. Pour into pan, spreading batter to corners. Bake 12 to 15 minutes or until top springs back when touched lightly. Immediately loosen cake from edges of pan; invert on towel sprinkled generously with powdered sugar. Carefully remove foil; cool cake. Prepare Marshmallow Frosting. Cut cake lengthwise into 4 rectangles. Spread about 1/3 cup frosting between each layer. Prepare Chocolate Glaze. Pour over cake, allowing some to drizzle down sides.