

OMG! The Ultimate Skor Torte Recipe You Need to Try Today

There are several reasons why this Skor Torte stands out among other desserts:



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup milk
- 4 Skor bars, crushed (plus extra for garnish)
- 1 cup heavy whipping cream
- 1/4 cup powdered sugar

DIRECTIONS

- 1. Preheat the : Oven:** Start by preheating your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans to ensure easy removal later.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. Whisk them together until well blended.
- 3. Add : Wet Ingredients:** Add the softened butter, eggs, vanilla extract, and milk to the dry ingredients. Mix on medium speed until the batter is smooth and well combined.
- 4. Fold in : Skor Bars:** Gently fold in the crushed Skor bars, reserving a small amount for garnish. This will add that delightful crunch to your cake.
- 5. Bake the : Cakes:** Divide the batter evenly between the prepared cake pans. Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean. Allow the cakes to cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
- 6. Prepare the : Whipped Cream:** In a separate bowl, whip the heavy cream and powdered sugar until soft peaks form. This will be your luscious filling.
- 7. Assemble the : Torte:** Once the cakes are completely cool, place one layer on a serving plate. Spread half of the whipped cream mixture on top, then place the second layer on top and spread the remaining whipped cream over the top.
- 8. Garnish:** Sprinkle the reserved crushed Skor bars on top for an extra touch of sweetness and crunch. Chill the torte in the refrigerator for at least 30 minutes

before serving.

TIPS FOR SUCCESS

Use Room Temperature Ingredients: Ensure your butter, eggs, and milk are at room temperature for a smoother batter.

Don't Overmix: When combining the wet and dry ingredients, mix just until combined to keep the cake light and fluffy.

Experiment with Flavors: Try adding a splash of espresso or coffee to the batter for a mocha twist!

Make It Ahead: This torte can be made a day in advance.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/o-m-g-you-have-to-try-this-skor-torte/>