

# Kilauea Torte

Disney's Polynesian Village Resort  
Kona Cafe



## Ingredients Chocolate Ganache

- 1 cup melted chocolate chips
- 1 cup heavy cream

## Directions

1. Scald the cream in a saucepan
2. Pour over melted chips
3. Stir till thoroughly mixed and set aside to cool.

## Ingredients for Cookie Dough

- 1 cup butter (unsalted)
- 1 cup sugar
- 1 tsp vanilla
- ¼ tsp salt
- 1 cup sifted cocoa powder
- 1 1/5 cups all purpose flour

## Directions for Cookie Dough

1. In an electric mixer cream butter and sugar till smooth. Add vanilla and salt and mix well.
2. Combine cocoa and flour and add to butter. Mix until just well blended. Mixture will be slightly dry.
3. Form into 6 medium and 6 small balls using all of the dough.
4. Place med. balls into buttered muffin tins dusted with cocoa powder.
5. Press dough evenly to the sides of and bottom of tin.
6. Flatten small balls into circles large enough to cover the tops of the tortes. Set aside.

## Ingredients for Peanut Butter Cream

- 1 cup peanut butter
- 1 1/2 cup sweetened condensed milk

## Directions for Peanut Butter Cream

1. Combine ingredients and mix well.

## Directions for Torte

1. Place one tablespoon of the peanut butter mixture into bottom of the prepared large muffin tins.
2. Pour 1/3 to 1/2 cup ganache over peanut butter in tins, filling almost to the top of the dough.
3. Cover the tops with dough circles and press firmly to seal.
4. Chill for 30 minutes then place in a 350 F oven for 25 minutes.
5. Remove and let cool completely before removing from tins.
6. To serve, heat tortes in a 200 F oven for 5 minutes. remove, place on plate and top with whipped cream.

