

## **Graham Torte**

One box of graham crackers  
One pint of heavy cream  
One pint of whipping cream  
½ cup (approximately) Hersey's Chocolate Syrup

First open the box of graham crackers and unwrap all of them. Have a large plate or platter ready. Whip the creams together in a large bowl until it's quite stiff. Add the chocolate syrup – just squirt it from the bottle. Fold and whisk by hand so as not to reduce the volume of the cream. When the chocolate is incorporated the color should be a very light brown. Now slather some on the plate and lay the first layer of crackers. Use at least four crackers to shape a square. Then put more cream on top. Cross pile the second layer and put more cream on top. Cross piling the layers of crackers as you build will prevent the torte from collapsing as it gets higher. When you've used all the crackers, cover the outside of the torte completely with the remaining cream. At this point if you like, you can decorate with anything – a little of the syrup, jimmies, candies, etc. Then place it in the refrigerator overnight.

Note: You MUST use real cream and you must make it at least 12 hours before serving.