

Chocolate Truffle Turtle Cake

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DSMX

15 Years

Ingredients

For the base:

- 3 tablespoons unsalted butter
- tablespoons unsweetened cocoa
- 1/4 cup firmly packed light brown sugar
- large egg, beaten lightly
- tablespoons all purpose flour
- 1/3 cup pecans, finely chopped
- 1/8 teaspoon salt
- 1/4 teaspoon vanilla

For the caramel:

- 3/4 cup firmly packed light brown sugar
- 3 tablespoons light corn syrup
- 3 tablespoons unsalted butter
- 1/4 teaspoon salt
- 1/4 cup whipping cream
- teaspoon vanilla
- 1/2 teaspoon fresh lemon juice
- about 1 1/3 cups pecan halves

For the ganache:

- cup whipping cream
- 12 ounces fine-quality bittersweet chocolate
- 1/4 teaspoon salt

Instructions

Make the base:

- Line the bottom of a buttered 8 1/2 inch springform pan, or tart pan with a removable fluted rim, with a round of wax paper and butter the paper.
- In a small heavy saucepan melt the butter over moderate heat and add the cocoa powder, stirring until the mixture is smooth.
- Remove the pan from the heat, stir in the brown sugar, and let the mixture cool completely.
- Beat in the egg and stir in the flour, the pecans, the salt, and the vanilla. Spread the batter in the prepared pan and bake the base in the middle of a preheated 350F oven for 8 to 10