

**By Peter Anastas** *Washington School*

# Butter Nut Crunch Torte

- 1 1/2 cup finely chopped walnuts
- 1 1/2 cup vanilla wafers crushed about 40
- 1 1/2 cup light brown sugar (packed)
- 1 cup butter melted
- 1 package devil's food cake mix
- 2 cup heavy cream
- Combine first four ingredient
- Divide into four pans
- Press to cover bottom
- Prepare cake mix as label directs.
- Pour butter into 4 pans over crumbs
- Stagger pans in oven
- Bake 30 minutes
- Check with tooth pick
- Loosen cakes and invert on wire rack
- Beat cream- alternate cake and cream
- Refrigerate to set (about 2 hours) before serving