Mocha Torte   
  
  
3 dozen ladyfingers  
3 cups whipping cream  
2 T instant coffee   
1 square baking chocolate  
1 large bag small or large marshmallows  
1 tsp vanilla  
1/2 cup water  
  
  
Put water, coffee and marshmallows into a microwave safe dish and heat in microwave for about 1 minute. Stir until marshmallows are melted. May need to heat and stir some more. Cool. Add vanilla and stir well. Line bottom and sides of a spring form pan with lady fingers. Beat whipping cream and gently fold into coffee mixture. Alternate layers of filling and lady fingers ending with filling (4 layers in all). Top with grated chocolate. Refrigerate about 24 hours.

Gail Gile