



Apple Walnut Torte

READY IN



240 min.

SERVINGS



8

CALORIES



727 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract pure
- ☐ 3 tablespoons apple jelly
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 teaspoon ground allspice
- ☐ 0.3 teaspoon nutmeg grated

- ☐ 0.8 teaspoon salt divided
- ☐ 1.5 cups sugar divided
- ☐ 2 sticks butter unsalted divided softened well
- ☐ 1 teaspoon vanilla extract pure
- ☐ 8 servings accompaniment: calvados vanilla cream
- ☐ 5 ounces walnuts cooled toasted coarsely chopped

Equipment

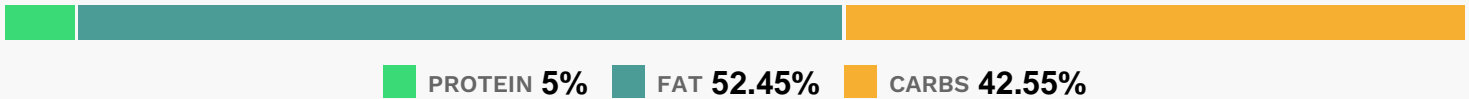
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Preheat oven to 350°F with rack in middle.
- ☐ Butter pan and fit a round of parchment paper in bottom. Butter parchment, then flour pan.
- ☐ Spread 1/2 stick butter thickly on bottom of a 12-inch heavy skillet and sprinkle 1/2 cup sugar evenly over butter. Arrange apples, cut sides down, over sugar and sprinkle with 1/4 teaspoon salt. Cook over medium heat, turning apples occasionally, until sugar is caramelized and apples are tender and golden brown, 15 to 20 minutes.
- ☐ Arrange apples, cut sides down, in concentric circles in bottom of cake pan, then pour over any caramel from skillet.
- ☐ Whisk together flour, baking powder, baking soda, allspice, cinnamon, nutmeg, and remaining 1/2 teaspoon salt.
- ☐ Pulse walnuts with remaining cup sugar in a food processor until finely ground.

- ☐ Beat remaining 1 1/2 sticks butter in a bowl with an electric mixer until creamy, about 3 minutes.
- ☐ Add walnut sugar and beat until just combined.
- ☐ Add eggs 1 at a time, beating well after each addition, then beat in extracts. At low speed, mix in flour mixture until just combined (batter will be thick).
- ☐ Dollop batter over apples and spread evenly.
- ☐ Bake until torte just begins to pull away from side of pan and a wooden pick inserted in center comes out clean, 45 to 50 minutes. Cool torte in pan on a rack 30 minutes. Put rack over torte, then invert torte onto rack.
- ☐ Melt apple jelly in a small heavy saucepan over low heat, stirring.
- ☐ Brush apples generously with jelly, then cool torte completely, 1 to 1 1/2 hours.

Nutrition Facts



Properties

Glycemic Index:57.89, Glycemic Load:51.6, Inflammation Score:-7, Nutrition Score:12.819999992806%

Flavonoids

Cyanidin: 0.48mg, Cyanidin: 0.48mg, Cyanidin: 0.48mg, Cyanidin: 0.48mg

Nutrients (% of daily need)

Calories: 726.79kcal (36.34%), Fat: 43.31g (66.63%), Saturated Fat: 20.53g (128.31%), Carbohydrates: 79.07g (26.36%), Net Carbohydrates: 76.58g (27.85%), Sugar: 55.74g (61.94%), Cholesterol: 136.28mg (45.43%), Sodium: 443.39mg (19.28%), Alcohol: 0.22g (100%), Alcohol %: 0.14% (100%), Protein: 9.29g (18.58%), Manganese: 0.81mg (40.52%), Vitamin B2: 0.38mg (22.42%), Vitamin A: 1056.32IU (21.13%), Selenium: 14.51µg (20.73%), Phosphorus: 205.77mg (20.58%), Vitamin B1: 0.28mg (18.64%), Copper: 0.36mg (17.85%), Folate: 71.22µg (17.81%), Calcium: 167.9mg (16.79%), Iron: 2.05mg (11.41%), Magnesium: 45.48mg (11.37%), Fiber: 2.49g (9.94%), Zinc: 1.37mg (9.12%), Vitamin B3: 1.69mg (8.47%), Vitamin B5: 0.81mg (8.12%), Vitamin B6: 0.16mg (8.08%), Potassium: 268.95mg (7.68%), Vitamin E: 1.13mg (7.56%), Vitamin B12: 0.42µg (6.94%), Vitamin D: 0.81µg (5.37%), Vitamin K: 2.8µg (2.67%), Vitamin C: 1.37mg (1.66%)