



Blackberry Brownie Torte



Dairy Free

READY IN



60 min.

SERVINGS



12

CALORIES



226 kcal

DESSERT

Ingredients

- ☐ 0.5 cup smucker's® blackberry jam sugar free seedless for garnish
- ☐ 12.4 oz chocolate fudge brownie mix sugar free pillsbury®
- ☐ 1 large eggs
- ☐ 2 tablespoons smucker's® fudge topping sugar free hot for garnish
- ☐ 3 tablespoons vegetable oil pure crisco®
- ☐ 0.8 cup non-dairy whipped topping frozen sugar free thawed

Equipment

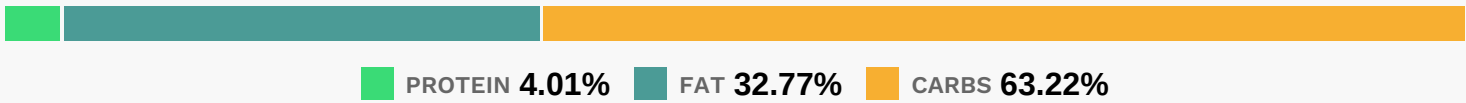
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ ziploc bags
- ☐ springform pan

Directions

- ☐ HEAT oven to 350F. Coat 9-inch springform pan with no-stick cooking spray.
- ☐ Combine brownie mix, oil, 1/2 cup jam and egg in large bowl. Stir 50 strokes.
- ☐ Spread in prepared pan.
- ☐ BAKE 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool completely.
- ☐ Remove sides of pan.
- ☐ SPREAD whipped topping to within 1/2-inch of outer edge.
- ☐ Place 2 tablespoons jam and hot fudge topping into corner of two separate resealable plastic bags. Knead until smooth.
- ☐ Cut small tip off corner.
- ☐ Drizzle over whipped topping, first with hot fudge and then with jam. Chill 30 minutes.
- ☐ Cut into wedges to serve.

Nutrition Facts



Properties

Glycemic Index:4.58, Glycemic Load:5.28, Inflammation Score:0, Nutrition Score:1.4726086961834%

Nutrients (% of daily need)

Calories: 225.65kcal (11.28%), Fat: 8.23g (12.67%), Saturated Fat: 2.07g (12.92%), Carbohydrates: 35.73g (11.91%), Net Carbohydrates: 35.49g (12.91%), Sugar: 23.57g (26.18%), Cholesterol: 15.63mg (5.21%), Sodium: 109.98mg (4.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.26g (4.53%), Vitamin K: 6.49µg (6.19%), Iron: 1.01mg (5.6%), Vitamin E: 0.45mg (2.97%), Selenium: 1.75µg (2.5%), Vitamin B2: 0.04mg (2.17%), Phosphorus: 17.48mg

(1.75%), Vitamin C: 1.25mg (1.52%), Copper: 0.03mg (1.43%)