

Butterscotch Torte

 Vegetarian

READY IN



60 min.

SERVINGS



12

CALORIES



518 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup brown sugar packed
- 0.3 cup butter cubed
- 0.3 cup powdered sugar
- 1 eggs lightly beaten
- 6 eggs separated
- 1 tablespoon flour all-purpose
- 2 cups graham cracker crumbs

- 2 cups cup heavy whipping cream
- 1 cup nuts finely chopped
- 0.3 cup orange juice
- 1.5 cups sugar
- 1 teaspoon vanilla extract
- 2 tablespoons water

Equipment

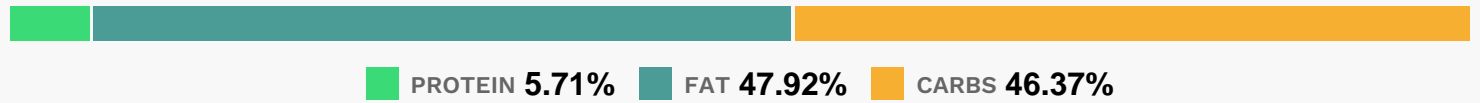
- bowl
- frying pan
- sauce pan
- oven
- baking pan

Directions

- Line three greased 9-in. round baking pans with waxed paper and grease the paper; set aside.
- Let egg whites stand at room temperature for 30 minutes.
- In a large bowl, beat yolks until slightly thickened. Gradually add sugar, beating until thick and lemon-colored. Beat in the vanilla.
- Combine the cracker crumbs, nuts and baking powder; fold into egg yolk mixture.
- In another bowl, beat egg whites on medium speed until soft peaks form. Fold a fourth of egg whites into the batter, then fold in remaining whites.
- Pour into prepared pans.
- Bake at 325° for 20-25 minutes or cake springs back when lightly touched. Cool for 10 minutes before removing from pans to wire racks.
- For topping, in a large saucepan, combine the brown sugar, flour and salt. Stir in orange juice and water until smooth; bring to a boil. Reduce heat; cook and stir for 2 minutes or until slightly thickened. Stir a small amount of hot filling into egg; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer.

- Remove from the heat. Gently stir in butter and vanilla. Cool to room temperature without stirring.
- In a large bowl, beat cream until soft peaks form. Beat in confectioners' sugar until stiff peaks form.
- Place one cake layer on a serving plate; spread with a third of the whipped cream. Repeat layers twice.
- Drizzle some of the topping over cake.
- Serve remaining topping with cake. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:36.9, Glycemic Load:26.28, Inflammation Score:-5, Nutrition Score:8.2691305461137%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 517.5kcal (25.87%), Fat: 28.27g (43.49%), Saturated Fat: 13.41g (83.79%), Carbohydrates: 61.55g (20.52%), Net Carbohydrates: 59.97g (21.81%), Sugar: 50.13g (55.7%), Cholesterol: 150.47mg (50.16%), Sodium: 212.25mg (9.23%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Protein: 7.58g (15.16%), Vitamin A: 852.02IU (17.04%), Phosphorus: 165.05mg (16.51%), Vitamin B2: 0.26mg (15.37%), Selenium: 9.72µg (13.89%), Manganese: 0.26mg (12.93%), Magnesium: 43.72mg (10.93%), Copper: 0.19mg (9.75%), Calcium: 97mg (9.7%), Iron: 1.73mg (9.63%), Zinc: 1.17mg (7.83%), Vitamin D: 1.15µg (7.65%), Folate: 29.11µg (7.28%), Vitamin B5: 0.68mg (6.81%), Fiber: 1.58g (6.34%), Vitamin B3: 1.22mg (6.09%), Potassium: 207.15mg (5.92%), Vitamin B6: 0.12mg (5.86%), Vitamin B1: 0.08mg (5.6%), Vitamin B12: 0.3µg (5%), Vitamin E: 0.75mg (4.98%), Vitamin C: 2.87mg (3.48%), Vitamin K: 1.68µg (1.6%)