



Chestnut Torte

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



294 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 12 servings chestnut pur[special_char]
- ☐ 1.5 cups honey whole shelled cooked (2 pounds in shell)
- ☐ 6 large egg whites
- ☐ 2 large egg yolks
- ☐ 6 large egg yolks
- ☐ 1.5 teaspoons coffee granules instant
- ☐ 1.5 ounces bittersweet chocolate melted

- ☐ 1 tablespoon stick margarine softened
- ☐ 0.3 cup sugar
- ☐ 1.5 cups sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 tablespoon water hot
- ☐ 8 ounce carton whipped topping fat-free frozen thawed

Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ spatula

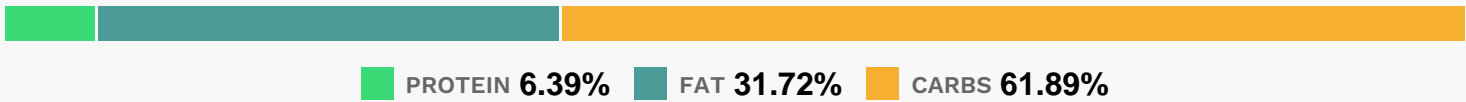
Directions

- ☐ To prepare chestnut pure, process chestnuts in a food processor until finely ground.
- ☐ Add 1 tablespoon butter; process until blended to measure 2 1/2 cups. (
- ☐ Add a few more chestnuts and puree, if necessary.) Cover and chill.
- ☐ To prepare filling, combine 1/3 cup sugar, water, coffee granules, and 2 egg yolks in a food processor; process until smooth.
- ☐ Add chocolate; process until blended.
- ☐ Add 1/4 cup butter and 1/2 teaspoon vanilla; process until blended.
- ☐ Add 1/2 cup chestnut puree; process until smooth. Cover and chill 8 hours.
- ☐ Preheat oven to 32
- ☐ Beat 6 egg yolks in a large bowl at high speed of a mixer for 2 minutes. Gradually add 1 1/2 cups sugar, beating until thick and pale (about 5 minutes); beat in 1 1/2 teaspoons vanilla until blended. Gently fold in 2 cups chestnut pure. Beat egg whites at high speed of a mixer until stiff peaks form using clean, dry beaters (do not overbeat). Gently stir one-fourth of egg

whites into chestnut mixture; gently fold in remaining egg whites.

- ☐ Pour batter into 2 (8-inch) round pans coated with cooking spray.
- ☐ Bake at 325 for 50 minutes. Cool completely on wire racks. Loosen cake layers by using a knife or narrow spatula.
- ☐ Place one cake layer on a plate; spread with filling, and top with other cake layer.
- ☐ Spread whipped topping evenly over top and sides of torte. Chill 2 hours before serving.

Nutrition Facts



Properties

Glycemic Index:24.85, Glycemic Load:25.83, Inflammation Score:-2, Nutrition Score:5.8321739305621%

Nutrients (% of daily need)

Calories: 293.51kcal (14.68%), Fat: 10.5g (16.15%), Saturated Fat: 5.09g (31.79%), Carbohydrates: 46.07g (15.36%), Net Carbohydrates: 45.71g (16.62%), Sugar: 35.09g (38.99%), Cholesterol: 135.8mg (45.27%), Sodium: 89.67mg (3.9%), Alcohol: 0.23g (100%), Alcohol %: 0.27% (100%), Caffeine: 6.97mg (2.32%), Protein: 4.76g (9.52%), Vitamin B2: 0.26mg (15.45%), Selenium: 10.76µg (15.37%), Vitamin C: 7.59mg (9.2%), Vitamin B12: 0.53µg (8.85%), Folate: 31.52µg (7.88%), Phosphorus: 77.75mg (7.78%), Vitamin A: 365.44IU (7.31%), Copper: 0.14mg (7.11%), Vitamin B6: 0.13mg (6.59%), Manganese: 0.12mg (6.17%), Vitamin B1: 0.08mg (5.16%), Potassium: 178.78mg (5.11%), Vitamin B5: 0.48mg (4.77%), Calcium: 44.07mg (4.41%), Iron: 0.75mg (4.18%), Magnesium: 16.43mg (4.11%), Vitamin D: 0.61µg (4.08%), Zinc: 0.52mg (3.46%), Vitamin E: 0.48mg (3.19%), Vitamin B3: 0.37mg (1.83%), Fiber: 0.36g (1.44%)