



Chocolate Amaretti Cake

READY IN



65 min.

SERVINGS



4

CALORIES



818 kcal

DESSERT

Ingredients

- ☐ 2 ounces baby amaretti cookies
- ☐ 4 large eggs
- ☐ 2 teaspoons orange peel grated
- ☐ 0.8 cup semi chocolate chips
- ☐ 1 cup slivered almonds
- ☐ 0.7 cup sugar
- ☐ 0.5 cup butter unsalted room temperature
- ☐ 4 servings cocoa powder unsweetened for sifting

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ microwave
- ☐ springform pan

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Spray a 9-inch springform pan the nonstick spray. Refrigerate. Microwave the chocolate until melted and smooth, stirring every 20 seconds, for about 1 minute.
- ☐ Combine the almonds and cookies in processor. Pulse until the almonds and cookies are finely ground.
- ☐ Transfer the nut mixture to a medium bowl.
- ☐ Add the butter and sugar to the processor and blend until creamy and smooth.
- ☐ Add the grated orange peel and pulse briefly, until incorporated.
- ☐ Add the eggs 1 at a time. Blend until the eggs are incorporated. Clean the sides of the mixing bowl and blend again.
- ☐ Add the nut mixture and melted chocolate. Pulse until blended. Clean the sides of the bowl. Blend again.
- ☐ Pour the batter into the prepared pan.
- ☐ Bake until the center puffs and a tester inserted into the center of the cake comes out clean, about 35 minutes. Cool the cake in the pan for 15 minutes.
- ☐ Transfer the cake to a platter. Sift the cocoa powder over and serve.

Nutrition Facts



 **PROTEIN 7.62%**  **FAT 58.97%**  **CARBS 33.41%**

Properties

Glycemic Index:20.02, Glycemic Load:23.52, Inflammation Score:-7, Nutrition Score:20.056086928948%

Flavonoids

Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epigallocatechin: 0.7mg, Epigallocatechin: 0.7mg, Epigallocatechin: 0.7mg, Epigallocatechin: 0.7mg Epicatechin: 2.13mg, Epicatechin: 2.13mg, Epicatechin: 2.13mg, Epicatechin: 2.13mg Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Isorhamnetin: 0.71mg, Isorhamnetin: 0.71mg, Isorhamnetin: 0.71mg, Isorhamnetin: 0.71mg Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 817.81kcal (40.89%), Fat: 55.16g (84.87%), Saturated Fat: 24.78g (154.85%), Carbohydrates: 70.32g (23.44%), Net Carbohydrates: 63.27g (23.01%), Sugar: 57.46g (63.84%), Cholesterol: 249.03mg (83.01%), Sodium: 118.03mg (5.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 31.33mg (10.44%), Protein: 16.03g (32.06%), Manganese: 1.12mg (55.95%), Vitamin E: 8.3mg (55.32%), Copper: 0.78mg (39.05%), Magnesium: 144.08mg (36.02%), Vitamin B2: 0.57mg (33.65%), Phosphorus: 330.98mg (33.1%), Selenium: 19.93µg (28.47%), Fiber: 7.05g (28.19%), Iron: 4.36mg (24.21%), Vitamin A: 1000.44IU (20.01%), Zinc: 2.48mg (16.54%), Potassium: 483.07mg (13.8%), Calcium: 131.59mg (13.16%), Vitamin B5: 1.03mg (10.33%), Vitamin D: 1.43µg (9.5%), Vitamin B12: 0.55µg (9.23%), Folate: 36.85µg (9.21%), Vitamin B6: 0.14mg (6.86%), Vitamin B3: 1.34mg (6.7%), Vitamin B1: 0.09mg (5.97%), Vitamin K: 4.59µg (4.37%), Vitamin C: 1.36mg (1.65%)