



Chocolate-Caramel Marshmallow Torte

READY IN



80 min.

SERVINGS



20

CALORIES



206 kcal

DESSERT

Ingredients

- 10 Tbsp butter
- 20 caramels kraft
- 3 eggs
- 0.3 cup flour
- 1 cup marshmallows jet-puffed miniature
- 2 Tbsp milk
- 0.3 tsp salt
- 8 oz baker's semi-sweet chocolate divided chopped
- 0.7 cup sugar

- 1 tsp vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- toothpicks
- microwave

Directions

- Heat oven to 350F.
- Spray 9-inch round pan with cooking spray; cover bottom of pan with waxed paper. Microwave 1 cup chopped chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended.
- Add sugar; mix well. Blend in eggs and vanilla.
- Add flour and salt; mix well.
- Pour into prepared pan.
- Bake 40 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan 5 min. Run small knife around side of pan to loosen cake. Invert cake onto platter.
- Remove and discard waxed paper. Cool cake slightly.
- Microwave caramels and milk in microwaveable bowl on HIGH 2 min. or until caramels begin to melt; stir until caramels are completely melted and mixture is well blended.
- Sprinkle marshmallows and remaining chopped chocolate over torte; drizzle with caramel sauce.

Nutrition Facts



PROTEIN 4.5% **FAT 49.46%** **CARBS 46.04%**

Properties

Glycemic Index:15.43, Glycemic Load:12.06, Inflammation Score:-3, Nutrition Score:3.3756521710235%

Nutrients (% of daily need)

Calories: 206.33kcal (10.32%), Fat: 11.51g (17.71%), Saturated Fat: 4.15g (25.97%), Carbohydrates: 24.11g (8.04%), Net Carbohydrates: 23.15g (8.42%), Sugar: 18.93g (21.04%), Cholesterol: 26.11mg (8.7%), Sodium: 132.78mg (5.77%), Alcohol: 0.07g (100%), Alcohol %: 0.19% (100%), Caffeine: 9.75mg (3.25%), Protein: 2.36g (4.72%), Manganese: 0.17mg (8.42%), Copper: 0.15mg (7.71%), Vitamin A: 298.33IU (5.97%), Phosphorus: 59.54mg (5.95%), Magnesium: 23.37mg (5.84%), Selenium: 3.98µg (5.68%), Iron: 0.95mg (5.29%), Vitamin B2: 0.08mg (4.57%), Fiber: 0.97g (3.86%), Zinc: 0.45mg (3.02%), Potassium: 102.8mg (2.94%), Calcium: 28.97mg (2.9%), Vitamin E: 0.4mg (2.67%), Vitamin B1: 0.03mg (2.3%), Vitamin B5: 0.22mg (2.18%), Vitamin B12: 0.12µg (2.07%), Folate: 7.41µg (1.85%), Vitamin B3: 0.24mg (1.22%), Vitamin B6: 0.02mg (1.16%)