



Chocolate Chip Brownie Torte

READY IN



245 min.

SERVINGS



10

CALORIES



825 kcal

DESSERT

Ingredients

- 12 oz semisweet chocolate chips miniature (2 cups)
- 0.7 cup butter
- 1.5 cups granulated sugar
- 1.5 cups flour all-purpose
- 0.5 cup nuts coarsely chopped
- 1 teaspoon double-acting baking powder
- 1 teaspoon vanilla
- 0.5 teaspoon salt
- 4 eggs

- 2 cups whipping cream
- 0.3 cup powdered sugar
- 1 teaspoon vanilla
- 0.7 cup semisweet chocolate chips miniature

Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- toothpicks
- aluminum foil

Directions

- Heat oven to 350°F. Line 15x10x1-inch pan with waxed paper or foil; grease with shortening. Reserve 1 cup of the chocolate chips for frosting and garnish.
- In 3-quart saucepan, melt butter and remaining 1 cup chocolate chips over medium heat, stirring occasionally; remove from heat. Stir in granulated sugar, flour, nuts, baking powder, vanilla, salt and eggs.
- Spread evenly in pan.
- Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; turn upside down onto cooling rack. Carefully remove waxed paper. Cool brownie completely, about 1 hour.
- In medium bowl, beat whipping cream, powdered sugar and vanilla with electric mixer on high speed until stiff. Stir in 2/3 cup chocolate chips.
- Cut brownie crosswise into 4 equal pieces, 10x3 3/4 inches. Trim off stiff edges of brownie if necessary.
- Place 1 piece on serving plate; spread about 3/4 cup frosting over top. Repeat twice. Top with remaining brownie piece. Frost sides and top with remaining frosting.

Garnish with reserved 1/3 cup chocolate chips. Cover; refrigerate at least 2 hours until chilled but no longer than 48 hours. Store covered in refrigerator.

Nutrition Facts

PROTEIN 4.76% **FAT 58.35%** **CARBS 36.89%**

Properties

Glycemic Index:26.68, Glycemic Load:31.75, Inflammation Score:-8, Nutrition Score:15.981304351402%

Nutrients (% of daily need)

Calories: 824.82kcal (41.24%), Fat: 54.1g (83.23%), Saturated Fat: 25.52g (159.51%), Carbohydrates: 76.93g (25.65%), Net Carbohydrates: 71.8g (26.11%), Sugar: 52.76g (58.62%), Cholesterol: 122.25mg (40.75%), Sodium: 345.88mg (15.04%), Alcohol: 0.28g (100%), Alcohol %: 0.18% (100%), Caffeine: 42.82mg (14.27%), Protein: 9.94g (19.87%), Manganese: 0.94mg (46.8%), Copper: 0.76mg (38.07%), Magnesium: 114.06mg (28.52%), Vitamin A: 1362.06IU (27.24%), Iron: 4.7mg (26.12%), Phosphorus: 255.78mg (25.58%), Selenium: 17.57µg (25.1%), Fiber: 5.14g (20.55%), Vitamin B2: 0.31mg (18.47%), Zinc: 2.07mg (13.8%), Vitamin B1: 0.2mg (13.05%), Potassium: 423.18mg (12.09%), Folate: 48.24µg (12.06%), Calcium: 108.53mg (10.85%), Vitamin B3: 1.91mg (9.57%), Vitamin E: 1.4mg (9.31%), Vitamin D: 1.11µg (7.42%), Vitamin B5: 0.72mg (7.22%), Vitamin B12: 0.34µg (5.63%), Vitamin K: 5.22µg (4.97%), Vitamin B6: 0.09mg (4.73%)