



Chocolate-Cranberry Torte

READY IN



45 min.

SERVINGS



10

CALORIES



657 kcal

DESSERT

Ingredients

- ☐ 0.7 cup all purpose flour
- ☐ 0.3 cup rum
- ☐ 1 cup cranberries fresh
- ☐ 6 large eggs room temperature
- ☐ 10 servings mint leaves fresh
- ☐ 0.5 teaspoon salt
- ☐ 10 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1.5 cups sugar
- ☐ 1 cup cranberries dried sweetened

- ☐ 1 cup butter unsalted cut into pieces (2 sticks)
- ☐ 0.8 cup water
- ☐ 1 cup whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ springform pan
- ☐ tart form
- ☐ offset spatula

Directions

- ☐ Bring first 3 ingredients to boil in saucepan over high heat, stirring until sugar dissolves. Reduce heat to medium; cook until cranberries burst, about 5 minutes.
- ☐ Transfer to processor; puree. Strain puree into bowl; discard seeds.
- ☐ Mix in Chambord. Cover; chill at least 2 hours or overnight (sauce will thicken).
- ☐ Position rack in center of oven and preheat to 350°F. Butter and flour 9-inch-diameter springform pan. Line bottom with parchment paper. Stir 3/4 cup cranberries and Chambord in small saucepan over medium heat until liqueur simmers, about 1 minute. Cool to room temperature.
- ☐ Drain cranberries; reserve liqueur and cranberries separately.
- ☐ Melt butter in heavy large saucepan over medium heat, stirring until beginning to bubble at edges.
- ☐ Remove from heat.

- ☐ Add chocolate; let stand 1 minute.
- ☐ Whisk until chocolate is melted and smooth.
- ☐ Whisk in sugar, then eggs 1 at a time (batter will look grainy).
- ☐ Whisk in reserved liqueur.
- ☐ Add flour and salt; whisk gently until blended. Stir in reserved cranberries; transfer to prepared pan.
- ☐ Bake torte until top is puffed and cracked and tester inserted into center comes out with moist (not wet) batter attached, about 1 hour. Cool completely in pan on rack. (Can be made 1 day ahead. Cover; store at room temperature.)
- ☐ Bring cream to simmer in medium saucepan.
- ☐ Remove from heat.
- ☐ Add chocolate; whisk until melted and smooth.
- ☐ Whisk in Chambord.
- ☐ Let stand until glaze is thick but still pourable, whisking occasionally, about 2 hours.
- ☐ Line rimmed baking sheet with foil; place cake rack in center.
- ☐ Cut around torte to loosen; remove pan sides.
- ☐ Place 8-inch-diameter cardboard round or 8-inch tart pan bottom on top of torte. Holding cardboard and springform pan bottom, turn torte over and place on rack.
- ☐ Remove pan bottom; peel off paper.
- ☐ Pour 1 1/2 cups glaze over torte. Using icing spatula, smooth glaze over top and sides (re-apply any glaze from foil if necessary). Freeze torte until glaze is set, about 10 minutes.
- ☐ Pour remaining 1 cup glaze over torte and smooth evenly.
- ☐ Sprinkle remaining 1/4 cup dried cranberries around top edge. Freeze until glaze is firm, about 15 minutes. (Can be made 1 day ahead.)
- ☐ Transfer to platter. Cover with cake dome and chill.
- ☐ Let stand at room temperature 1 hour before serving.)
- ☐ Arrange fresh mint leaves between cranberries at top edge of torte.
- ☐ Cut into wedges and serve with sauce.

Nutrition Facts



Properties

Glycemic Index:19.01, Glycemic Load:25.92, Inflammation Score:-7, Nutrition Score:11.133043506871%

Flavonoids

Cyanidin: 4.72mg, Cyanidin: 4.72mg, Cyanidin: 4.72mg, Cyanidin: 4.72mg Delphinidin: 0.78mg, Delphinidin: 0.78mg, Delphinidin: 0.78mg, Delphinidin: 0.78mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.92mg, Peonidin: 4.92mg, Peonidin: 4.92mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg, Epigallocatechin 3–gallate: 0.1mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.95mg, Myricetin: 0.95mg, Myricetin: 0.95mg, Myricetin: 0.95mg Quercetin: 2.03mg, Quercetin: 2.03mg, Quercetin: 2.03mg, Quercetin: 2.03mg

Nutrients (% of daily need)

Calories: 657.36kcal (32.87%), Fat: 41.07g (63.18%), Saturated Fat: 24.35g (152.2%), Carbohydrates: 65.29g (21.76%), Net Carbohydrates: 61.72g (22.44%), Sugar: 52.32g (58.13%), Cholesterol: 189mg (63%), Sodium: 173.57mg (7.55%), Alcohol: 1.53g (100%), Alcohol %: 1.02% (100%), Caffeine: 25.91mg (8.64%), Protein: 7.35g (14.71%), Manganese: 0.52mg (26.22%), Vitamin A: 1141.79IU (22.84%), Selenium: 15.64µg (22.34%), Copper: 0.42mg (20.88%), Phosphorus: 164.51mg (16.45%), Iron: 2.87mg (15.96%), Vitamin B2: 0.26mg (15.24%), Magnesium: 59.69mg (14.92%), Fiber: 3.58g (14.3%), Vitamin E: 1.62mg (10.8%), Vitamin D: 1.32µg (8.81%), Zinc: 1.31mg (8.75%), Folate: 32.22µg (8.06%), Potassium: 261.14mg (7.46%), Vitamin B5: 0.73mg (7.26%), Vitamin B12: 0.39µg (6.58%), Vitamin B1: 0.1mg (6.41%), Calcium: 62.07mg (6.21%), Vitamin K: 5.93µg (5.65%), Vitamin B3: 0.88mg (4.39%), Vitamin B6: 0.08mg (4.25%), Vitamin C: 1.88mg (2.28%)