



Chocolate Cream Torte

READY IN



45 min.

SERVINGS



12

CALORIES



556 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.5 tablespoons butter softened
- ☐ 0.3 cup buttermilk
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 cup powdered sugar sifted
- ☐ 2 tablespoons powdered sugar sifted
- ☐ 2 tablespoons raspberry nectar
- ☐ 0.8 cup raspberry preserves seedless

- ☐ 0.5 teaspoon salt
- ☐ 2 ounce bittersweet chocolate melted
- ☐ 2 cups sugar
- ☐ 0.5 cup cocoa unsweetened
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 1 cup water boiling
- ☐ 0.8 cup whipping cream
- ☐ 2 cups whipping cream

Equipment

- ☐ oven
- ☐ hand mixer

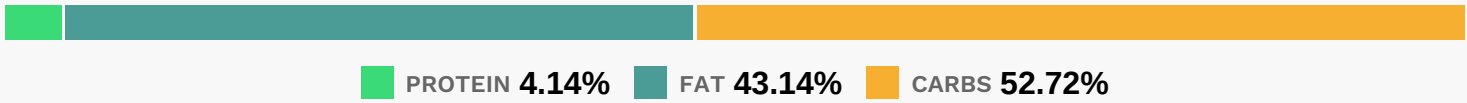
Directions

- ☐ Combine first 9 ingredients; beat at medium speed of an electric mixer 2 minutes. Stir in water.
- ☐ Pour batter into 2 greased and floured 8-inch round cakepans.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans.
- ☐ Let cool.
- ☐ Combine melted chocolate and raspberry nectar.
- ☐ Let cool. Beat butter at medium speed of electric mixer until fluffy.
- ☐ Add 2 tablespoons powdered sugar; beat until blended.
- ☐ Add chocolate mixture, beating well. Fold whipped cream into chocolate mixture.
- ☐ Stir preserves well. Slice each cake layer in half horizontally.
- ☐ Place 1 layer on plate; spread with 1/4 cup preserves.
- ☐ Spread one-third of chocolate mixture over preserves. Repeat with next 2 layers and remaining preserves and chocolate mixture. Top with fourth layer.

- ☐
- Beat 2 cups whipping cream until foamy; add 1/3 cup powdered sugar, beating until softpeaks form.

☐

Nutrition Facts



Properties

Glycemic Index:25.59, Glycemic Load:42.81, Inflammation Score:-6, Nutrition Score:9.1717391117759%

Flavonoids

Cyanidin: 1.13mg, Cyanidin: 1.13mg, Cyanidin: 1.13mg, Cyanidin: 1.13mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 2.36mg, Catechin: 2.36mg, Catechin: 2.36mg, Catechin: 2.36mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 7.13mg, Epicatechin: 7.13mg, Epicatechin: 7.13mg, Epicatechin: 7.13mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg

Nutrients (% of daily need)

Calories: 555.79kcal (27.79%), Fat: 27.34g (42.06%), Saturated Fat: 15.55g (97.18%), Carbohydrates: 75.17g (25.06%), Net Carbohydrates: 72.51g (26.37%), Sugar: 52.05g (57.83%), Cholesterol: 93.51mg (31.17%), Sodium: 239.68mg (10.42%), Alcohol: 0.23g (100%), Alcohol %: 0.15% (100%), Caffeine: 12.31mg (4.1%), Protein: 5.9g (11.8%), Manganese: 0.37mg (18.66%), Selenium: 12.72µg (18.17%), Vitamin A: 896.52IU (17.93%), Vitamin B2: 0.28mg (16.71%), Copper: 0.27mg (13.36%), Vitamin B1: 0.19mg (12.56%), Folate: 48.06µg (12.01%), Phosphorus: 116.7mg (11.67%), Iron: 2.09mg (11.62%), Fiber: 2.66g (10.64%), Magnesium: 37.68mg (9.42%), Vitamin K: 7.6µg (7.24%), Vitamin D: 1.08µg (7.23%), Vitamin B3: 1.42mg (7.09%), Calcium: 62.89mg (6.29%), Vitamin E: 0.94mg (6.24%), Potassium: 194.5mg (5.56%), Zinc: 0.79mg (5.27%), Vitamin B5: 0.4mg (4%), Vitamin C: 2.84mg (3.45%), Vitamin B12: 0.19µg (3.12%), Vitamin B6: 0.05mg (2.71%)