



Chocolate Mousse Torte

READY IN



310 min.

SERVINGS



16

CALORIES



562 kcal

DESSERT

Ingredients

- 10.3 oz brownie mix
- 0.3 cup vegetable oil
- 0.3 cup water
- 1 eggs
- 23 oz bittersweet chocolate ()
- 0.5 cup pecans chopped
- 0.3 cup toffee chips
- 8 oz cream cheese softened
- 0.5 cup powdered sugar

- 1 teaspoon vanilla
- 2 cups whipping cream
- 1 serving powdered sugar

Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- sieve
- hand mixer
- microwave
- spatula
- springform pan

Directions

- Heat oven to 350°F. Grease bottom only of 9-inch springform pan with shortening or cooking spray. In medium bowl, stir brownie mix, oil, water and egg until smooth. Stir in 1 bag of the chocolate chunks.
- Pour batter into pan; spread evenly.
- Sprinkle pecans and toffee bits over batter; press in lightly.
- Bake 27 to 32 minutes or until center is set. Cool completely on wire rack, about 1 hour 30 minutes. Run sharp knife around side of pan to loosen brownie layer.
- In small microwavable bowl, microwave 1 cup of the remaining chocolate chunks uncovered on High 1 minute; stir until smooth. In medium bowl, beat cream cheese, 1/2 cup powdered sugar and the vanilla with electric mixer on medium speed until smooth. Beat melted chocolate into cream cheese mixture.
- Reserve 1/4 cup of the whipping cream. In chilled large bowl, beat remaining whipping cream on high speed until stiff peaks form. Fold chocolate-cream cheese mixture into whipped cream until no white streaks remain. Spoon mousse over brownie layer, smoothing top.

Refrigerate about 2 hours or until mousse is set.

In small microwavable bowl, microwave remaining 1/2 cup chocolate chunks uncovered on High 1 minute; stir until smooth. Stir in reserved 1/4 cup whipping cream until smooth. Run thin, flexible spatula around side of pan to loosen torte; remove side of pan. Spoon warm chocolate mixture over top of mousse, allowing some to drizzle down sides. Smooth top of torte with thin, flexible spatula. Refrigerate 30 minutes or until serving.

Just before serving, gently place 4-inch snowflake stencil on torte. Using fine wire-mesh strainer, sift additional powdered sugar over stencil. Carefully lift stencil from torte; repeat for additional snowflakes.

Nutrition Facts

  
 **PROTEIN 4.08%**  **FAT 64.65%**  **CARBS 31.27%**

Properties

Glycemic Index:5.5, Glycemic Load:1.45, Inflammation Score:-6, Nutrition Score:9.655652301467%

Flavonoids

Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

Nutrients (% of daily need)

Calories: 562.34kcal (28.12%), Fat: 40.76g (62.7%), Saturated Fat: 20.73g (129.59%), Carbohydrates: 44.37g (14.79%), Net Carbohydrates: 40.78g (14.83%), Sugar: 32.05g (35.61%), Cholesterol: 64.45mg (21.48%), Sodium: 118.84mg (5.17%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 35.05mg (11.68%), Protein: 5.78g (11.56%), Manganese: 0.7mg (34.83%), Copper: 0.56mg (27.92%), Magnesium: 79.75mg (19.94%), Iron: 3.27mg (18.17%), Phosphorus: 154.46mg (15.45%), Fiber: 3.59g (14.35%), Vitamin A: 707.41IU (14.15%), Vitamin K: 10.68µg (10.17%), Zinc: 1.42mg (9.45%), Selenium: 6.56µg (9.38%), Potassium: 298.14mg (8.52%), Vitamin B2: 0.13mg (7.59%), Vitamin E: 1.03mg (6.84%), Calcium: 64.01mg (6.4%), Vitamin B5: 0.36mg (3.56%), Vitamin D: 0.53µg (3.54%), Vitamin B1: 0.05mg (3.08%), Vitamin B12: 0.18µg (3.01%), Vitamin B6: 0.04mg (2.22%), Vitamin B3: 0.42mg (2.09%), Folate: 4.58µg (1.15%)