



Chocolate Truffle Torte

 Dairy Free

READY IN



180 min.

SERVINGS



12

CALORIES



487 kcal

DESSERT

Ingredients

- ☐ 6 oz semi chocolate chips (1 cup)
- ☐ 0.5 cup butter
- ☐ 0.5 cup flour all-purpose
- ☐ 4 eggs separated
- ☐ 0.5 cup sugar
- ☐ 2.5 oz hazelnuts toasted finely chopped (filberts) ()
- ☐ 12 oz semi chocolate chips (2 cups)
- ☐ 0.3 cup butter

- ☐ 0.5 cup non-dairy creamer like mimiccreme
- ☐ 1 serving hazelnuts whole chopped

Equipment

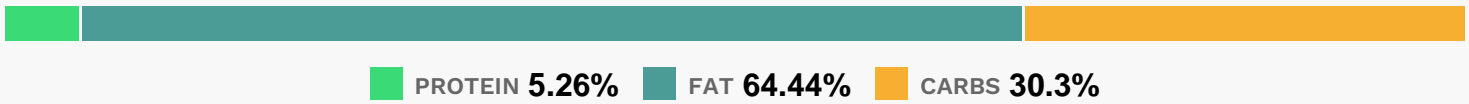
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Heat oven to 325°F. Grease bottoms and sides of two 9-inch round cake pans. Line bottoms of pans with waxed paper or cooking parchment paper. In 2-quart saucepan, melt 1 cup chocolate chips and 1/2 cup butter over medium heat, stirring constantly. Cool 5 minutes. Stir in flour until smooth. Stir in egg yolks until well blended.
- ☐ In large bowl, beat egg whites with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time, until soft peaks form. Fold chocolate mixture into egg whites. Fold in toasted hazelnuts.
- ☐ Spread in pans.
- ☐ Bake about 25 minutes or until tops of cakes appear dry and toothpick inserted in center comes out clean. Cool 5 minutes. Run knife around side of each cake to loosen; remove from pan to cooling rack.
- ☐ Remove waxed paper. Cool completely.
- ☐ In 2-quart saucepan, heat 2 cups chocolate chips and 1/4 cup butter over low heat, stirring constantly, until chocolate is melted; remove from heat. Stir in whipping cream. Refrigerate 30 to 40 minutes, stirring frequently, just until thick enough to mound and hold its shape when

- dropped from a spoon. (If filling becomes too thick, microwave on High 10 to 15 seconds to soften.)
- ☐ Place 1 cake layer on serving plate; spread with 2/3 cup filling. Top with remaining cake layer. Reserve 2 tablespoons filling. Frost side and top of cake with remaining filling.
 - ☐ Drizzle with 2 tablespoons reserved filling. (If filling is too thick to drizzle, microwave on High 5 to 10 seconds to soften.)
 - ☐ Garnish with hazelnuts.

Nutrition Facts



Properties

Glycemic Index:14.59, Glycemic Load:8.78, Inflammation Score:-6, Nutrition Score:12.249565194482%

Flavonoids

Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg

Nutrients (% of daily need)

Calories: 486.63kcal (24.33%), Fat: 35.29g (54.3%), Saturated Fat: 12.77g (79.84%), Carbohydrates: 37.34g (12.45%), Net Carbohydrates: 32.98g (11.99%), Sugar: 25.5g (28.33%), Cholesterol: 57.11mg (19.04%), Sodium: 165.75mg (7.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 36.57mg (12.19%), Protein: 6.48g (12.95%), Manganese: 1.12mg (56.12%), Copper: 0.69mg (34.7%), Magnesium: 91.88mg (22.97%), Iron: 3.59mg (19.93%), Phosphorus: 179.27mg (17.93%), Fiber: 4.36g (17.43%), Vitamin E: 2.19mg (14.6%), Selenium: 10.2µg (14.57%), Vitamin A: 611.13IU (12.22%), Zinc: 1.56mg (10.41%), Potassium: 349.31mg (9.98%), Vitamin B1: 0.12mg (7.72%), Vitamin B2: 0.13mg (7.64%), Folate: 26.07µg (6.52%), Calcium: 50.18mg (5.02%), Vitamin B5: 0.46mg (4.64%), Vitamin B6: 0.09mg (4.51%), Vitamin K: 4.57µg (4.35%), Vitamin B3: 0.83mg (4.15%), Vitamin B12: 0.22µg (3.69%), Vitamin D: 0.29µg (1.96%)