



HEALTH SCORE

71%

Chocolate-Vanilla Holiday Torte



Very Healthy

READY IN



45 min.

SERVINGS



1

CALORIES



10926 kcal

DESSERT

Ingredients

- ☐ 1 cup butter cut into pieces
- ☐ 1 serving chocolate white
- ☐ 1 serving chocolate white
- ☐ 4 ounce chocolate white grated
- ☐ 24 ounce cream cheese softened
- ☐ 11 large eggs divided
- ☐ 3 tablespoons flour all-purpose
- ☐ 1 serving purple gel food coloring

- ☐ 16 ounce bittersweet chocolate chopped
- ☐ 8 ounce cream sour
- ☐ 3 cups sugar divided
- ☐ 1 tablespoon vanilla extract
- ☐ 1 serving frangelico
- ☐ 1 serving frangelico

Equipment

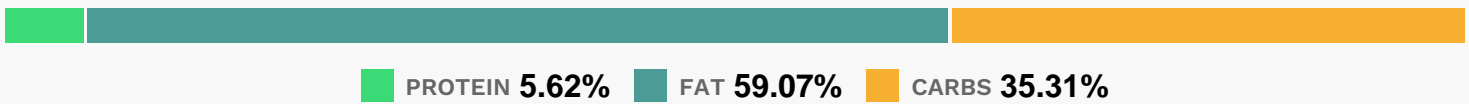
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Line 2 (9-inch) square cakepans with aluminum foil; grease foil.
- ☐ Cook semisweet chocolate and butter in a small saucepan over low heat, stirring until blended. Cool.
- ☐ Beat 2 cups sugar and 8 eggs at medium speed with an electric mixer 3 minutes or until foamy. Gradually add chocolate mixture, beating at low speed until blended.
- ☐ Pour into 1 prepared pan.
- ☐ Bake at 325 for 1 hour or until set. Cool on a wire rack. Cover and chill 8 hours.
- ☐ Remove from pan, discarding foil. Trim edges, if necessary.
- ☐ Beat cream cheese at medium speed with an electric mixer until creamy.
- ☐ Add remaining 1 cup sugar and flour, beating well.
- ☐ Add remaining 3 eggs, 1 at a time, beating just until blended after each addition. Stir in sour cream, white chocolate, and vanilla.
- ☐ Pour into remaining prepared pan.

- ☐ Bake at 325 for 1 hour. Turn oven off. Leave cake layer in oven, with oven door partially opened, 30 minutes.
- ☐ Remove cake from oven; cool in pan on a wire rack. Cover cake, and chill 8 hours.
- ☐ Remove from pan, discarding foil.
- ☐ Reserve 1 cup White Chocolate Ganache.
- ☐ Place chocolate layer, bottom side up, on a serving plate.
- ☐ Spread with 1/2 cup White Chocolate Ganache, and top with white chocolate layer, bottom side up.
- ☐ Spread top and sides of cake with remaining ganache.
- ☐ Stir desired amount of food paste into reserved 1 cup ganache.
- ☐ Insert metal tip No. 2 into a large decorating bag; fill with ganache. Pipe lace design (continuous string of frosting without touching) on top and sides of cake.
- ☐ Arrange 2 (17- x 2 1/2-inch) White Chocolate Ribbons on cake. Form bow with 1 (13- x 2 1/2-inch) strip; arrange 2 (4- x 2 1/2-inch) strips and 2 (3- x 2 1/2-inch) strips for bow ends.
- ☐ Place 1 (2 1/2- x 1-inch) strip in center of bow for knot.
- ☐ Store cake in refrigerator.
- ☐ Remove from refrigerator, and let stand at room temperature 1 hour before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:354.69, Glycemic Load:488.91, Inflammation Score:-10, Nutrition Score:82.981739158216%

Nutrients (% of daily need)

Calories: 10926.36kcal (546.32%), Fat: 726.08g (1117.04%), Saturated Fat: 337.83g (2111.44%), Carbohydrates: 976.58g (325.53%), Net Carbohydrates: 939.4g (341.6%), Sugar: 870.38g (967.09%), Cholesterol: 2918.24mg (972.75%), Sodium: 5284.43mg (229.76%), Alcohol: 4.47g (100%), Alcohol %: 0.2% (100%), Caffeine: 390.75mg (130.25%), Protein: 155.57g (311.13%), Vitamin A: 21901.46IU (438.03%), Selenium: 290.26µg (414.66%), Phosphorus: 3448.82mg (344.88%), Manganese: 6.49mg (324.27%), Copper: 6.38mg (318.91%), Vitamin B2: 5.33mg (313.42%), Magnesium: 976.41mg (244.1%), Iron: 40.86mg (227.01%), Calcium: 1785.07mg (178.51%), Zinc: 24.36mg (162.39%),

Vitamin E: 23.32mg (155.44%), Vitamin B5: 15.42mg (154.23%), Fiber: 37.18g (148.71%), Potassium: 4993.21mg (142.66%), Vitamin B12: 8.55µg (142.54%), Folate: 384.83µg (96.21%), Vitamin B6: 1.66mg (83.07%), Vitamin D: 11µg (73.33%), Vitamin K: 62.54µg (59.56%), Vitamin B1: 0.84mg (56%), Vitamin B3: 7.34mg (36.69%), Vitamin C: 3.07mg (3.72%)