



Chocolate-Walnut Torte

READY IN



320 min.

SERVINGS



16

CALORIES



623 kcal

DESSERT

Ingredients

- 1.5 cups walnut pieces chopped
- 1.5 cups vanilla wafers crushed (38 cookies)
- 1 cup brown sugar packed
- 1 cup butter melted
- 2.3 cups flour all-purpose
- 1.7 cups granulated sugar
- 0.7 cup cocoa powder unsweetened
- 1.3 teaspoons baking soda
- 1 teaspoon salt

- 0.3 teaspoon double-acting baking powder
- 0.8 cup shortening
- 1.3 cups water
- 1 teaspoon vanilla
- 2 eggs
- 1.5 cups whipping cream
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla
- 5 bay leaves fresh (unsprayed) (such as lemon, grape or rose leaves)
- 0.3 cup semi chocolate chips
- 0.5 teaspoon shortening

Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 350°F.
- Place cooking parchment paper or waxed paper in bottoms of two 9-inch round cake pans. In medium bowl, mix walnuts, crushed cookies, brown sugar and butter until crumbly.
- Spread about 3/4 cup mixture in each pan; reserve remaining mixture.
- In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.
- Pour about 1 1/4 cups batter over topping in each pan; refrigerate remaining batter.

- Bake about 20 minutes or until tops spring back when touched lightly. Immediately remove from pans to cooling rack; peel off paper. Repeat with remaining topping mixture and batter. Cool completely.
- In chilled large bowl, beat whipping cream, granulated sugar and vanilla with electric mixer on high speed until stiff.
- Place 1 cake layer, walnut side up, on serving plate; spread with about 3/4 cup of the filling. Repeat with remaining layers and filling.
- Or place whipped cream for top layer in decorating bag fitted with star tip number
- Pipe rosettes in center of cake; garnish with chocolate leaves. To make chocolate leaves, wash and dry leaves. In 1-quart saucepan, melt chocolate chips and shortening over low heat, stirring constantly. Using small brush, brush chocolate about 1/8 inch thick over backs of leaves. Refrigerate at least 1 hour until firm. Peel off leaves, handling as little as possible. Cover and refrigerate torte about 4 hours or until chilled. Store in refrigerator.

Nutrition Facts

PROTEIN 3.88%

FAT 56.7%

CARBS 39.42%

Properties

Glycemic Index:25.26, Glycemic Load:31.68, Inflammation Score:-7, Nutrition Score:10.013478180637%

Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 622.55kcal (31.13%), Fat: 40.53g (62.35%), Saturated Fat: 12.31g (76.94%), Carbohydrates: 63.39g (21.13%), Net Carbohydrates: 60.48g (21.99%), Sugar: 41.8g (46.44%), Cholesterol: 45.94mg (15.31%), Sodium: 433.6mg (18.85%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Caffeine: 10.66mg (3.55%), Protein: 6.24g (12.49%), Manganese: 0.68mg (34.23%), Copper: 0.39mg (19.43%), Vitamin A: 870.71IU (17.41%), Vitamin B1: 0.23mg (15.5%), Folate: 56.95µg (14.24%), Selenium: 9.91µg (14.15%), Vitamin B2: 0.21mg (12.61%), Phosphorus: 123.96mg (12.4%), Magnesium: 48.22mg (12.05%), Fiber: 2.91g (11.65%), Iron: 2.07mg (11.49%), Vitamin E: 1.41mg (9.39%), Vitamin B3: 1.57mg (7.85%), Vitamin K: 6.57µg (6.25%), Zinc: 0.92mg (6.1%), Calcium: 58.15mg (5.82%), Potassium: 200.7mg (5.73%), Vitamin B6: 0.1mg (4.83%), Vitamin B5: 0.39mg (3.95%), Vitamin D: 0.47µg (3.11%), Vitamin B12: 0.1µg (1.73%)