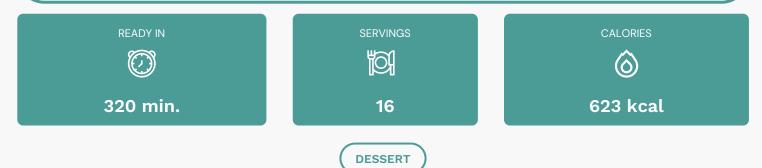


Chocolate-Walnut Torte



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 over 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.

Nutrition Eacts		
	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.	
	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,	
	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.	
	In chilled large bowl, beat whipping cream, granulated sugar and vanilla with electric mixer on high speed until stiff.	
	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.	

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 Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, 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%)