



Christmas Cranberry, Pear and Walnut Torte with Cream Cheese-Orange Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



738 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 0.5 cup cranberries fresh
- ☐ 0.5 cup breadcrumbs plain dry
- ☐ 6 large eggs
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon

- ☐ 0.3 teaspoon ground ginger
- ☐ 2 teaspoons orange peel grated
- ☐ 10 servings poached pears with cranberry puree
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 1 cup butter unsalted lukewarm melted (2 sticks)
- ☐ 2.8 cups walnuts toasted chopped

Equipment

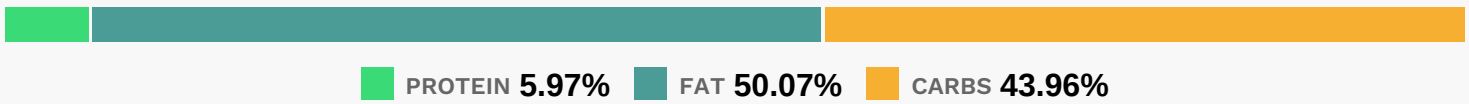
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Position rack in center of oven; preheat to 375°F. Butter two 9-inch-diameter cake pans. Line bottom of pans with waxed paper. Butter and flour waxed paper; tap out excess flour.
- ☐ Blend 2 cups walnuts and flour in processor until walnuts are finely ground.
- ☐ Add breadcrumbs, orange peel, spices and salt. Using on/off turns, process just until blended.
- ☐ Using electric mixer, beat eggs in large bowl until frothy. Gradually beat in 1 cup sugar and brown sugar. Continue beating until mixture is thick and triples in volume, about 6 minutes.
- ☐ Fold flour mixture and melted lukewarm butter alternately into egg mixture, beginning and ending with flour mixture (do not overmix or batter will deflate). Divide batter between prepared cake pans; smooth tops.
- ☐ Bake cakes until golden and tester inserted into center comes out clean, about 25 minutes.
- ☐ Transfer pans to racks; cool 5 minutes. Invert cakes onto racks; cool completely.
- ☐ Remove waxed paper.
- ☐ Toss cranberries with remaining 1/2 cup sugar in small bowl to coat.
- ☐ Transfer berries to plate. Cover and freeze. (Can be prepared ahead. Wrap each cake layer separately in plastic. Freeze cake layers and sugarcoated cranberries up to 1 week.)

- ☐ Place 1 cake layer on platter.
- ☐ Spread with 1 cup frosting. Top with second cake layer.
- ☐ Spread remaining frosting over top and sides of torte. Press remaining 3/4 cup walnuts onto torte sides. Arrange poached pears in concentric circles atop torte. (Torte can be frosted 1 day ahead. Cover torte; chill.
- ☐ Let torte stand 30 minutes at room temperature before serving.)
- ☐ Rewarm cranberry puree in small saucepan over medium heat.
- ☐ Brush some puree over pears.
- ☐ Transfer remaining puree to bowl.
- ☐ Garnish torte with frozen sugarcoated cranberries.
- ☐ Serve torte with puree.

Nutrition Facts



Properties

Glycemic Index:26.68, Glycemic Load:35.88, Inflammation Score:-7, Nutrition Score:17.491304252459%

Flavonoids

Cyanidin: 6.61mg, Cyanidin: 6.61mg, Cyanidin: 6.61mg, Cyanidin: 6.61mg Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 2.46mg, Peonidin: 2.46mg, Peonidin: 2.46mg Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg Epigallocatechin: 1.02mg, Epigallocatechin: 1.02mg, Epigallocatechin: 1.02mg, Epigallocatechin: 1.02mg Epicatechin: 6.46mg, Epicatechin: 6.46mg, Epicatechin: 6.46mg, Epicatechin: 6.46mg Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg Epigallocatechin 3-gallate: 0.33mg, Epigallocatechin 3-gallate: 0.33mg, Epigallocatechin 3-gallate: 0.33mg, Epigallocatechin 3-gallate: 0.33mg Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.33mg, Myricetin: 0.33mg, Myricetin: 0.33mg, Myricetin: 0.33mg Quercetin: 2.14mg, Quercetin: 2.14mg, Quercetin: 2.14mg, Quercetin: 2.14mg

Nutrients (% of daily need)

Calories: 738.45kcal (36.92%), Fat: 43g (66.16%), Saturated Fat: 14.7g (91.86%), Carbohydrates: 84.94g (28.31%), Net Carbohydrates: 76.7g (27.89%), Sugar: 58.35g (64.83%), Cholesterol: 160.4mg (53.47%), Sodium: 207.05mg

(9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.53g (23.07%), Manganese: 1.4mg (70.17%), Copper: 0.72mg (35.84%), Fiber: 8.24g (32.96%), Selenium: 17.14µg (24.48%), Phosphorus: 219.9mg (21.99%), Folate: 86.92µg (21.73%), Vitamin B1: 0.29mg (19.62%), Vitamin B2: 0.33mg (19.24%), Magnesium: 73.33mg (18.33%), Vitamin A: 783.03IU (15.66%), Iron: 2.75mg (15.27%), Vitamin B6: 0.29mg (14.68%), Potassium: 427.93mg (12.23%), Zinc: 1.75mg (11.68%), Vitamin C: 8.85mg (10.72%), Vitamin K: 10.56µg (10.06%), Calcium: 93.74mg (9.37%), Vitamin E: 1.35mg (9%), Vitamin B3: 1.79mg (8.93%), Vitamin B5: 0.87mg (8.66%), Vitamin D: 0.94µg (6.27%), Vitamin B12: 0.32µg (5.41%)