



Deep Dark Mocha Torte

READY IN



205 min.

SERVINGS



12

CALORIES



552 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter (do not use margarine)
- ☐ 16 oz cream cheese softened
- ☐ 1 box chocolate cake mix
- ☐ 0.3 cup granulated sugar
- ☐ 1.3 teaspoons espresso powder instant
- ☐ 2 teaspoons milk
- ☐ 1 cup powdered sugar
- ☐ 0.3 cup water
- ☐ 1.5 cups semi chocolate chips

- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup whipping cream

Equipment

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

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease and lightly flour two 8- or 9-inch round cake pans, or spray with baking spray with flour. Make and cool cakes as directed on box for 8- or 9-inch rounds. Refrigerate layers about 45 minutes for easier handling.
- ☐ Meanwhile, in 1-quart saucepan, stir granulated sugar, rum and coffee granules until coffee is dissolved.
- ☐ Heat to boiling, stirring occasionally; remove from heat. Cool completely.
- ☐ In medium bowl, beat filling ingredients with electric mixer on low speed just until blended, adding enough milk for spreading consistency; set aside.
- ☐ In 1-quart saucepan, heat ganache ingredients over low heat, stirring frequently, until chips are melted and mixture is smooth. Refrigerate about 30 minutes, stirring occasionally, until slightly thickened.
- ☐ Cut each cake layer horizontally to make 2 layers. (To cut, mark side of cake with toothpicks and cut with long, thin knife.)
- ☐ Brush about 1 tablespoon of the rum mixture over cut side of each layer; let stand 1 minute to soak into cake. Fill each layer with about 2/3 cup filling.
- ☐ Spread ganache over side and top of torte. Store loosely covered in refrigerator.

Nutrition Facts



 PROTEIN **4.32%**  FAT **56.08%**  CARBS **39.6%**

Properties

Glycemic Index:11.26, Glycemic Load:4.46, Inflammation Score:-6, Nutrition Score:9.1460870170723%

Nutrients (% of daily need)

Calories: 551.58kcal (27.58%), Fat: 35.31g (54.32%), Saturated Fat: 16.47g (102.95%), Carbohydrates: 56.08g (18.69%), Net Carbohydrates: 53.42g (19.43%), Sugar: 39.07g (43.41%), Cholesterol: 47.1mg (15.7%), Sodium: 486.7mg (21.16%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Caffeine: 26.58mg (8.86%), Protein: 6.12g (12.23%), Copper: 0.43mg (21.74%), Phosphorus: 202.77mg (20.28%), Manganese: 0.39mg (19.29%), Vitamin A: 868.9IU (17.38%), Iron: 3.1mg (17.24%), Magnesium: 61.14mg (15.29%), Selenium: 9.93µg (14.18%), Calcium: 112.64mg (11.26%), Fiber: 2.66g (10.66%), Vitamin B2: 0.18mg (10.3%), Potassium: 311.23mg (8.89%), Vitamin E: 1.14mg (7.57%), Zinc: 1.1mg (7.3%), Folate: 26.06µg (6.51%), Vitamin B1: 0.08mg (5.31%), Vitamin B3: 0.84mg (4.18%), Vitamin K: 4µg (3.81%), Vitamin B5: 0.36mg (3.58%), Vitamin B12: 0.15µg (2.43%), Vitamin B6: 0.05mg (2.32%)