



Dome Cake Filled with Chocolate and Nut Cream

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



598 kcal

DESSERT

Ingredients

- ☐ 0.8 cup blanched slivered almonds toasted coarsely chopped
- ☐ 2 tablespoons brandy
- ☐ 0.5 cup hazelnuts husked toasted coarsely chopped
- ☐ 2 tablespoons maraschino liqueur
- ☐ 2 tablespoons orange liqueur
- ☐ 10.8 ounce round cake
- ☐ 0.8 cup powdered sugar

- ☐ 5 ounces bittersweet chocolate chopped
- ☐ 8 servings cocoa powder unsweetened
- ☐ 2 cups whipping cream chilled

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ cheesecloth

Directions

- ☐ Moisten large piece of cheesecloth with water; squeeze out excess. Line 1 1/2-quart bowl with cheesecloth.
- ☐ Mix liqueurs and grappa in small bowl.
- ☐ Cut pound cake crosswise into 3/8-inch-thick slices.
- ☐ Cut each slice diagonally in half, forming two triangles.
- ☐ Lay cake triangles in single layer on baking sheet; brush with liqueur mixture. Line bottom and sides of prepared bowl with cake triangles (wet sides facing in) in sunburst pattern. Reserve extra triangles for top.
- ☐ Stir 2 ounces chocolate in metal bowl set over small saucepan of simmering water until chocolate melts. Cool just to room temperature. Beat cream and powdered sugar in large bowl until firm peaks form. Fold in 3 ounces chopped chocolate and nuts.
- ☐ Spread half of mixture over cake, covering completely and creating well in center. Fold cooled melted chocolate into remaining whipped cream mixture; spoon into center well of filling. Cover filling with remaining cake triangles (wet side down), trimming to fit if necessary. Cover with plastic. Chill at least 5 hours and up to 1 day.
- ☐ Invert cake onto plate.
- ☐ Remove cloth. Sift cocoa powder over and serve.

Nutrition Facts



 **PROTEIN 5.61%**  **FAT 59.63%**  **CARBS 34.76%**

Properties

Glycemic Index:3.75, Glycemic Load:0.08, Inflammation Score:-7, Nutrition Score:13.450434829878%

Flavonoids

Cyanidin: 0.5mg, Cyanidin: 0.5mg, Cyanidin: 0.5mg, Cyanidin: 0.5mg Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 598.24kcal (29.91%), Fat: 39.32g (60.5%), Saturated Fat: 18.71g (116.96%), Carbohydrates: 51.58g (17.19%), Net Carbohydrates: 47.87g (17.41%), Sugar: 36.44g (40.49%), Cholesterol: 107.15mg (35.72%), Sodium: 257.86mg (11.21%), Alcohol: 3.74g (100%), Alcohol %: 3.03% (100%), Caffeine: 18.51mg (6.17%), Protein: 8.32g (16.65%), Manganese: 1mg (50.22%), Vitamin E: 4.27mg (28.49%), Copper: 0.53mg (26.26%), Phosphorus: 210.93mg (21.09%), Magnesium: 84mg (21%), Vitamin A: 944.38IU (18.89%), Vitamin B2: 0.31mg (18.15%), Iron: 3.05mg (16.94%), Fiber: 3.71g (14.83%), Vitamin B1: 0.18mg (11.92%), Calcium: 110.8mg (11.08%), Selenium: 7.47µg (10.67%), Potassium: 329.05mg (9.4%), Zinc: 1.36mg (9.09%), Folate: 34.04µg (8.51%), Vitamin B3: 1.44mg (7.19%), Vitamin D: 1.03µg (6.85%), Vitamin B6: 0.1mg (5.09%), Vitamin B5: 0.49mg (4.9%), Vitamin K: 4.35µg (4.14%), Vitamin B12: 0.22µg (3.64%), Vitamin C: 0.83mg (1.01%)