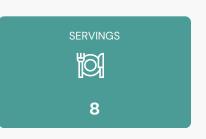


Dome Cake Filled with Chocolate and Nut Cream

Gluten Free



0.8 cup powdered sugar





DESSERT

Ingredients

0.8 cup blanched slivered almonds toasted co	oarsely chopped
2 tablespoons brandy	
0.5 cup hazelnuts husked toasted coarsely cho	pped
2 tablespoons maraschino liqueur	
2 tablespoons orange liqueur	
10.8 ounce round cake	

	5 ounces bittersweet chocolate chopped
	8 servings cocoa powder unsweetened
	2 cups whipping cream chilled
Ec	juipment
	bowl
	baking sheet
	sauce pan
	cheesecloth
Di	rections
	Moisten large piece of cheesecloth with water; squeeze out excess. Line 11/2-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

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, Catechin: 0.74mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epigallocatechin: 1.98mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.1mg, Quercetin: 0.1mg, Querce

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%)