



Dorie Greenspan's 15-Minute Magic Flourless Torte

READY IN



45 min.

SERVINGS



8

CALORIES



362 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract pure
- ☐ 6 large amaretti cookies mini (see above)
- ☐ 4 ounces bittersweet chocolate finely chopped
- ☐ 1.5 teaspoons powdered sugar
- ☐ 3 large eggs at room temperature
- ☐ 2 tablespoons granulated sugar
- ☐ 0.8 cup heavy whipping cream cold
- ☐ 0.5 cup sugar

- ☐ 1 stick butter unsalted at room temperature (8 tablespoons; 4 ounces)
- ☐ 2 tablespoons water

Equipment

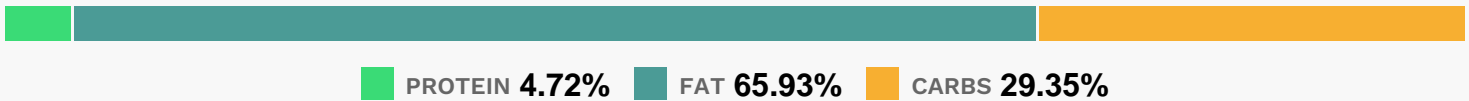
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ cake form
- ☐ wax paper
- ☐ spatula
- ☐ measuring cup
- ☐ offset spatula

Directions

- ☐ Getting ready: Center a rack in the oven and preheat the oven to 350°F. Butter an 8-x-2-inch round cake pan, line the bottom with parchment or wax paper and butter the paper. Dust the inside of the pan with flour, tap out the excess and put the pan on a lined baking sheet.
- ☐ Put the amaretti and almonds in the workbowl of a food processor, pulse to grind them finely and evenly, then turn the ingredients out onto a piece of wax paper and set aside.
- ☐ Put the butter, sugar and eggs into the workbowl and process for about 3 minutes, until the batter is very smooth and has a satiny sheen. Stop to scrape down the sides of the bowl as needed to help the ingredients blend evenly.
- ☐ Pour in the reserved amaretti and almonds and the melted chocolate and pulse just until they are thoroughly incorporated. Turn the batter into the prepared pan and smooth the top.

- ☐ Slide the sheet into the oven and bake 25 to 30 minutes, or until a knife inserted into the center of the cake comes out almost clean—streaky is more what you're looking for. The cake will dome slightly and the top will look dry – it might even crack; don't worry.
- ☐ Transfer the cake to a rack to cool for 15 minutes, run a blunt knife around the sides of the pan and unmold the cake onto the rack. Peel off the paper, invert and cool to room temperature right-side up. The cake will be very thin—that's just the way it's meant to be. When you are ready to glaze the cake, put the rack over a sheet of wax paper—the drip catcher.
- ☐ Put the chopped chocolate in a 2-cup Pyrex measuring cup. Stir the cream, sugar and water together in a small saucepan and put the pan over medium heat. When the cream comes to the boil, pour it over the chocolate, wait 1 minute, then, using a small rubber spatula, gently stir until the ingredients are smooth, blended and shiny.
- ☐ Pour the chocolate over the top of the cake and, with a long metal icing spatula, spread the glaze, allowing it to spill over the sides; smooth the glaze over the sides of the cake. Chill the cake for about 30 minutes to set the glaze.
- ☐ To make the cream: Working in a mixer with the whisk attachment, whip the cream slowly until it holds soft peaks. Beat in the almond extract, then sift the confectioners' sugar into the bowl and fold it into the cream with a rubber spatula.
- ☐ Serving: This cake is best served at room temperature and in slender slices—as sleek and low as it is, that's how rich it is. At the table, top each slice with a spoonful of whipped cream and a sprinkling of crushed amaretti or toasted almonds.

Nutrition Facts



Properties

Glycemic Index:17.52, Glycemic Load:10.82, Inflammation Score:-5, Nutrition Score:5.4382609090079%

Nutrients (% of daily need)

Calories: 362.05kcal (18.1%), Fat: 26.95g (41.46%), Saturated Fat: 16.12g (100.75%), Carbohydrates: 27g (9%), Net Carbohydrates: 25.75g (9.36%), Sugar: 24.28g (26.98%), Cholesterol: 126.18mg (42.06%), Sodium: 45.44mg (1.98%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Caffeine: 12.19mg (4.06%), Protein: 4.34g (8.68%), Vitamin A: 789.31IU (15.79%), Selenium: 7.85µg (11.22%), Copper: 0.2mg (9.85%), Manganese: 0.2mg (9.75%), Phosphorus: 90.33mg (9.03%), Vitamin B2: 0.14mg (8.39%), Magnesium: 29.11mg (7.28%), Iron: 1.3mg (7.22%), Vitamin D: 0.94µg (6.29%), Vitamin E: 0.81mg (5.42%), Fiber: 1.25g (5.01%), Zinc: 0.69mg (4.57%), Vitamin B12: 0.25µg (4.2%), Vitamin

B5: 0.4mg (4.02%), Calcium: 37.7mg (3.77%), Potassium: 131.52mg (3.76%), Vitamin K: 2.78µg (2.65%), Folate: 10.13µg (2.53%), Vitamin B6: 0.05mg (2.25%), Vitamin B1: 0.02mg (1.15%)