



## Double-Chocolate Layered Torte

 Dairy Free

READY IN



110 min.

SERVINGS



50

CALORIES



71 kcal

DESSERT

### Ingredients

- 1 pkg chocolate cake mix (2-layer size)
- 1.5 tsp powdered sugar
- 4 oz baker's semi-sweet chocolate melted
- 1.5 cups strawberries sliced
- 0.5 cup strawberry jam
- 8 oz cool whip whipped topping thawed

### Equipment

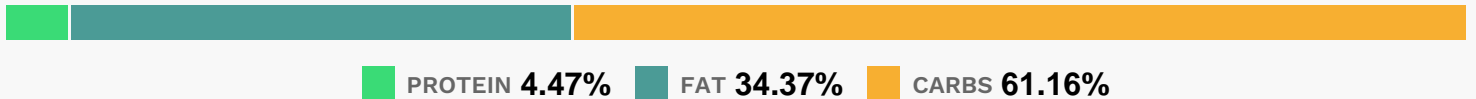
- oven

- wire rack
- baking pan
- toothpicks
- serrated knife

## Directions

- Preheat oven to 350F. Lightly grease two 9-inch round baking pans. Prepare cake batter as directed on package. Stir in chocolate.
- Pour evenly into prepared pans.
- Bake 30 to 35 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire rack 10 min. Loosen cakes from sides of pans. Invert cakes onto racks; gently remove pans. Cool cakes completely.
- Cut cakes horizontally in half with serrated knife.
- Place one of the bottom cake layers on serving plate; spread with about 2 Tbsp. of the jam. Top with layers of 1/2 cup of the strawberries and 1 cup of the whipped topping. Repeat layers two times. Top with remaining cake layer.
- Sprinkle with powdered sugar. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:1.9, Glycemic Load:1.37, Inflammation Score:-1, Nutrition Score:1.5430434819149%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 1.07mg, Pelargonidin: 1.07mg, Pelargonidin: 1.07mg, Pelargonidin: 1.07mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 71.4kcal (3.57%), Fat: 2.83g (4.35%), Saturated Fat: 1.3g (8.1%), Carbohydrates: 11.32g (3.77%), Net Carbohydrates: 10.8g (3.93%), Sugar: 7.15g (7.94%), Cholesterol: 0.23mg (0.08%), Sodium: 75.91mg (3.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.83g (1.65%), Vitamin C: 2.84mg (3.44%), Copper: 0.07mg (3.44%), Phosphorus: 34.26mg (3.43%), Manganese: 0.07mg (3.37%), Iron: 0.57mg (3.17%), Magnesium: 9.07mg (2.27%), Selenium: 1.46µg (2.08%), Fiber: 0.51g (2.05%), Calcium: 18.96mg (1.9%), Folate: 6.9µg (1.73%), Potassium: 55.18mg (1.58%), Vitamin B2: 0.02mg (1.33%), Vitamin B1: 0.02mg (1.19%)