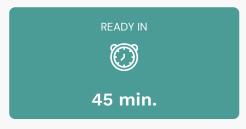


## Flourless Chocolate-Hazelnut Cake

**Gluten Free** 







DESSERT

# Ingredients

12 ounces bittersweet chocolate 60% chopped
1 teaspoon kosher salt
6 large eggs
1 cup brown sugar packed ()
1 cup ground hazelnuts finely (ground in processor; 5 ounces)
12 servings hazelnuts toasted chopped
1 cup cup heavy whipping cream chilled
0.8 cup butter unsalted cut into chunks ()

	0.5 cup frangelico divided
Eq	uipment
	bowl
	frying pan
	sauce pan
	baking paper
	oven
	knife
	whisk
	hand mixer
	roasting pan
	aluminum foil
	springform pan
Directions	
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Nutrition Facts
Transfer to plates. Top with whipped cream; sprinkle with chopped toasted hazelnuts.
Cut cake into wedges.
Using electric mixer, beat whipping cream and remaining 1/4 cup Frangelico in medium bowl until soft peaks form. Run knife around pan sides to loosen cake. Release pan sides.
Remove cake from roasting pan; remove foil from top and outside of pan. Cool cake in pan on rack. Chill cake until cold, about 3 hours. DO AHEAD: Can be made 3 days ahead. Cover and keep chilled.
Bake until cake is set in center and top is dry to touch, about 11/2 hours (top of cake will remain shiny).

PROTEIN 6.44% FAT 70.83% CARBS 22.73%

### **Properties**

Glycemic Index:1.25, Glycemic Load:0.31, Inflammation Score:-7, Nutrition Score:18.829565203708%

#### **Flavonoids**

Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg

### Nutrients (% of daily need)

Calories: 686.48kcal (34.32%), Fat: 55.75g (85.78%), Saturated Fat: 20.55g (128.41%), Carbohydrates: 40.26g (13.42%), Net Carbohydrates: 34.09g (12.4%), Sugar: 30.5g (33.89%), Cholesterol: 147.62mg (49.21%), Sodium: 244.17mg (10.62%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 24.38mg (8.13%), Protein: 11.41g (22.82%), Manganese: 2.25mg (112.41%), Copper: 0.9mg (45.05%), Vitamin E: 5.44mg (36.28%), Magnesium: 105.12mg (26.28%), Fiber: 6.17g (24.67%), Iron: 4.26mg (23.69%), Phosphorus: 225.85mg (22.59%), Selenium: 11.73µg (16.76%), Vitamin A: 801.27IU (16.03%), Vitamin B1: 0.22mg (14.44%), Potassium: 445.91mg (12.74%), Zinc: 1.88mg (12.5%), Vitamin B2: 0.2mg (12.01%), Vitamin B6: 0.24mg (11.8%), Folate: 47.05µg (11.76%), Calcium: 110.68mg (11.07%), Vitamin B5: 0.83mg (8.34%), Vitamin K: 8µg (7.62%), Vitamin D: 1.03µg (6.87%), Vitamin B12: 0.33µg (5.49%), Vitamin B3: 0.84mg (4.18%), Vitamin C: 2.4mg (2.91%)