



Frozen Grand Marnier Torte with Dark Chocolate Crust and Spiced Cranberries

READY IN



45 min.

SERVINGS



12

CALORIES



515 kcal

DESSERT

Ingredients

- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 1 tablespoon cornstarch
- ☐ 8 large egg yolk
- ☐ 5 tablespoons orange liqueur
- ☐ 1 teaspoon ground allspice
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 teaspoon nutmeg
- ☐ 2 cups cup heavy whipping cream chilled

- ☐ 0.3 cup honey
- ☐ 3 tablespoons orange juice concentrate frozen thawed
- ☐ 1 tablespoon orange zest grated
- ☐ 0.5 cup port wine
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 cup cream sour chilled
- ☐ 1 cup sugar
- ☐ 7 tablespoons butter unsalted melted
- ☐ 0.3 cup water

Equipment

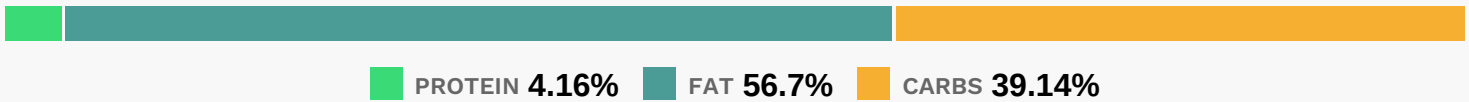
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ springform pan
- ☐ candy thermometer

Directions

- ☐ Finely grind cookies, chips, and sugar in processor.
- ☐ Add melted butter; blend until wet crumbs form. Set aside 1/2 cup crumb mixture. Press remaining crumb mixture onto bottom and 2 inches up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.
- ☐ Whisk first 3 ingredients in medium metal bowl. Set over saucepan of simmering water and whisk vigorously until candy thermometer registers 175°F, about 8 minutes.
- ☐ Remove bowl from over water.
- ☐ Add spices. Using mixer, beat until thick and cool, about 5 minutes.

- ☐ Using electric mixer, beat whipping cream, sour cream, Grand Marnier, orange juice concentrate, and grated orange peel in large bowl until peaks form.
- ☐ Add egg yolk mixture and fold together.
- ☐ Pour 2/3 of filling into crust.
- ☐ Sprinkle with reserved 1/2 cup crumb mixture. Gently spoon remaining filling over. Cover; freeze overnight or up to 3 days.
- ☐ Whisk Port and cornstarch in large skillet to blend.
- ☐ Add sugar, honey, and spices. Bring mixture to boil over high heat, stirring often.
- ☐ Add 3 cups cranberries; cook until mixture boils and cranberries begin to pop but still hold shape, about 5 minutes.
- ☐ Mix in remaining 2 cups cranberries. Chill topping at least 6 hours or overnight.
- ☐ Release pan sides from torte.
- ☐ Transfer torte to platter. Spoon topping over filling. If desired, garnish torte with white chocolate curls.

Nutrition Facts



Properties

Glycemic Index:21.82, Glycemic Load:22.01, Inflammation Score:-6, Nutrition Score:8.3408695096555%

Flavonoids

Petunidin: 0.66mg, Petunidin: 0.66mg, Petunidin: 0.66mg, Petunidin: 0.66mg Delphinidin: 0.39mg, Delphinidin: 0.39mg, Delphinidin: 0.39mg, Delphinidin: 0.39mg Malvidin: 9.48mg, Malvidin: 9.48mg, Malvidin: 9.48mg, Malvidin: 9.48mg Peonidin: 0.39mg, Peonidin: 0.39mg, Peonidin: 0.39mg, Peonidin: 0.39mg Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epicatechin: 0.76mg, Epicatechin: 0.76mg, Epicatechin: 0.76mg, Epicatechin: 0.76mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 515.28kcal (25.76%), Fat: 31.86g (49.01%), Saturated Fat: 17.98g (112.37%), Carbohydrates: 49.48g (16.49%), Net Carbohydrates: 47.93g (17.43%), Sugar: 38.63g (42.92%), Cholesterol: 191.31mg (63.77%), Sodium: 146.68mg (6.38%), Alcohol: 3.15g (100%), Alcohol %: 2.71% (100%), Caffeine: 10.2mg (3.4%), Protein: 5.26g (10.53%), Vitamin A: 1034.04IU (20.68%), Manganese: 0.3mg (15.05%), Selenium: 10.09µg (14.41%), Vitamin B2: 0.23mg (13.48%), Phosphorus: 128.62mg (12.86%), Copper: 0.23mg (11.28%), Iron: 1.79mg (9.96%), Vitamin D: 1.37µg (9.13%), Folate: 32.28µg (8.07%), Magnesium: 32.22mg (8.05%), Vitamin C: 6.47mg (7.85%), Vitamin E: 1.11mg (7.37%),

Calcium: 69.75mg (6.97%), Fiber: 1.55g (6.19%), Vitamin B5: 0.62mg (6.16%), Vitamin B1: 0.09mg (5.96%), Vitamin B12: 0.35µg (5.85%), Zinc: 0.87mg (5.78%), Potassium: 193.25mg (5.52%), Vitamin B6: 0.08mg (4.2%), Vitamin B3: 0.8mg (4.02%), Vitamin K: 3.16µg (3%)