



Frozen Grand Marnier Torte with Dark Chocolate Crust and Spiced Cranberries

READY IN



45 min.

SERVINGS



12

CALORIES



690 kcal

DESSERT

Ingredients

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

- ☐ 0.3 cup honey
- ☐ 3 tablespoons orange juice concentrate frozen thawed
- ☐ 1 tablespoon orange peel grated
- ☐ 5 cups partially fresh frozen divided thawed
- ☐ 0.5 cup ruby port
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 cup cup heavy whipping cream sour chilled
- ☐ 1 cup sugar
- ☐ 7 tablespoons butter unsalted melted
- ☐ 0.3 cup water

Equipment

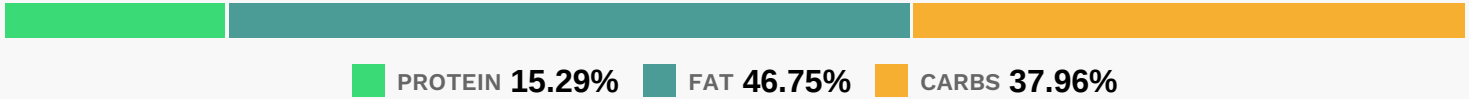
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ springform pan
- ☐ candy thermometer

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:-8, Nutrition Score:27.366087250088%

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: 690.28kcal (34.51%), Fat: 36.01g (55.4%), Saturated Fat: 18.58g (116.13%), Carbohydrates: 65.78g (21.93%), Net Carbohydrates: 56.76g (20.64%), Sugar: 43.54g (48.38%), Cholesterol: 191.31mg (63.77%), Sodium: 150.88mg (6.56%), Alcohol: 3.15g (100%), Alcohol %: 2.06% (100%), Caffeine: 10.2mg (3.4%), Protein: 26.5g (53%), Manganese: 1.77mg (88.55%), Selenium: 37.58µg (53.68%), Copper: 0.97mg (48.61%), Phosphorus: 443.62mg

(44.36%), Folate: 167.14µg (41.79%), Magnesium: 165.22mg (41.3%), Vitamin B1: 0.6mg (39.81%), Fiber: 9.01g (36.06%), Potassium: 1168.58mg (33.39%), Iron: 5.62mg (31.22%), Vitamin B6: 0.57mg (28.7%), Vitamin B2: 0.36mg (21.16%), Vitamin A: 1052.71IU (21.05%), Calcium: 202.75mg (20.27%), Zinc: 2.78mg (18.53%), Vitamin B5: 1.34mg (13.39%), Vitamin B3: 2.18mg (10.9%), Vitamin D: 1.37µg (9.13%), Vitamin E: 1.36mg (9.08%), Vitamin C: 6.47mg (7.85%), Vitamin B12: 0.35µg (5.85%), Vitamin K: 4.98µg (4.74%)