



## Gluten-Free Chocolate Hazelnut Dream Torte

READY IN



130 min.

SERVINGS



10

CALORIES



492 kcal

DESSERT

### Ingredients

- 0.7 cup hazelnuts whole
- 15 oz duncan hines devil's food cake gluten free
- 1 cup water
- 0.5 cup butter softened
- 3 eggs
- 14 oz condensed milk sweetened canned
- 2 oz chocolate white chopped
- 1 teaspoon vanilla gluten-free

## Equipment

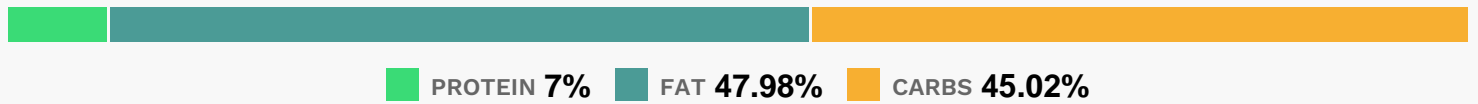
- food processor
- bowl
- frying pan
- paper towels
- sauce pan
- oven
- knife
- wire rack
- blender
- baking pan
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F.
- Place hazelnuts in single layer in shallow baking pan. Toast hazelnuts 8 to 10 minutes or until golden brown and aromatic.
- Transfer hot nuts to several thicknesses of paper towels. Rub hazelnuts together to remove skins.
- Let cool. In food processor- or blender-container, grind half of the hazelnuts finely. Chop remaining hazelnuts; set aside.
- Generously grease bottom only of (8- or 9-inch) round pan. (Lower oven temperature to 325°F if using dark or nonstick pan.)
- In large bowl, beat ground hazelnuts, cake mix, water, butter and eggs on low speed of electric mixer 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake 43 to 48 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; run knife around inside edge of pan; remove from pan to wire rack. Cool completely.

- In small heavy saucepan, heat sweetened condensed milk and white chocolate over medium heat until chocolate melts. Cook and stir over medium-low heat about 7 to 10 minutes longer or just until thickened.
- Remove from heat; cool 10 minutes. Stir in vanilla.
- Cut cooled cake in half horizontally.
- Place bottom layer, cut side up on serving plate; spread half the white chocolate mixture over cake; sprinkle with half the chopped hazelnuts. Top with remaining cake half, cut side down.
- Spread remaining white chocolate mixture over top (some may drip down side).
- Sprinkle with remaining hazelnuts. Refrigerate any remaining cake.

## Nutrition Facts



### Properties

Glycemic Index:19.6, Glycemic Load:15.6, Inflammation Score:-5, Nutrition Score:11.562173962593%

### Flavonoids

Cyanidin: 0.54mg, Cyanidin: 0.54mg, Cyanidin: 0.54mg, Cyanidin: 0.54mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

### Nutrients (% of daily need)

Calories: 491.61kcal (24.58%), Fat: 27.23g (41.89%), Saturated Fat: 11.27g (70.44%), Carbohydrates: 57.48g (19.16%), Net Carbohydrates: 55.67g (20.24%), Sugar: 41.68g (46.31%), Cholesterol: 88.19mg (29.4%), Sodium: 499.28mg (21.71%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.68mg (1.56%), Protein: 8.94g (17.88%), Manganese: 0.6mg (29.81%), Phosphorus: 277.29mg (27.73%), Selenium: 15.76µg (22.51%), Calcium: 207.78mg (20.78%), Vitamin B2: 0.32mg (18.98%), Copper: 0.33mg (16.53%), Vitamin E: 2.19mg (14.61%), Iron: 2.61mg (14.51%), Folate: 46.71µg (11.68%), Magnesium: 46.12mg (11.53%), Vitamin B1: 0.17mg (11.26%), Potassium: 379.73mg (10.85%), Vitamin A: 465.46IU (9.31%), Zinc: 1.13mg (7.56%), Fiber: 1.81g (7.23%), Vitamin B5: 0.68mg (6.78%), Vitamin B12: 0.34µg (5.72%), Vitamin B6: 0.11mg (5.4%), Vitamin B3: 0.97mg (4.83%), Vitamin K: 4.34µg (4.13%), Vitamin D: 0.34µg (2.29%), Vitamin C: 1.56mg (1.9%)