



Gluten-Free Chocolate Hazelnut Dream Torte

READY IN



130 min.

SERVINGS



10

CALORIES



495 kcal

DESSERT

Ingredients

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

Equipment

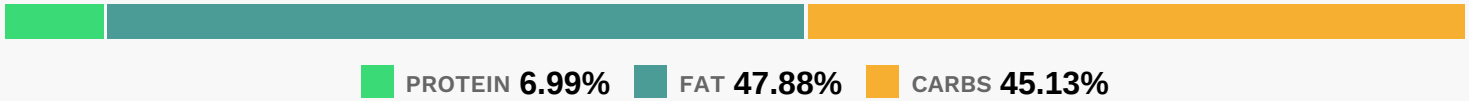
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F.
- ☐ 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 325F 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:11.625217225241%

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: 494.51kcal (24.73%), Fat: 27.34g (42.06%), Saturated Fat: 11.29g (70.58%), Carbohydrates: 57.97g (19.32%), Net Carbohydrates: 56.15g (20.42%), Sugar: 41.94g (46.59%), Cholesterol: 88.19mg (29.4%), Sodium: 504.85mg (21.95%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.75mg (1.58%), Protein: 8.98g (17.96%), Manganese: 0.6mg (29.89%), Phosphorus: 279.12mg (27.91%), Selenium: 15.84µg (22.63%), Calcium: 208.79mg (20.88%), Vitamin B2: 0.32mg (19.05%), Copper: 0.33mg (16.67%), Iron: 2.64mg (14.68%), Vitamin E: 2.2mg (14.66%), Folate: 47.13µg (11.78%), Magnesium: 46.44mg (11.61%), Vitamin B1: 0.17mg (11.34%), Potassium: 381.96mg (10.91%), Vitamin A: 465.48IU (9.31%), Zinc: 1.14mg (7.6%), Fiber: 1.82g (7.3%), Vitamin B5: 0.68mg (6.79%), Vitamin B12: 0.34µg (5.72%), Vitamin B6: 0.11mg (5.41%), Vitamin B3: 0.98mg (4.89%), Vitamin K: 4.37µg (4.16%), Vitamin D: 0.34µg (2.29%), Vitamin C: 1.56mg (1.9%)