

HazeInut Torte

READY IN SERV

Vegetarian





DESSERT

Ingredients

2 cups ground hazelnuts

1.5 cups sugar

4 teaspoons double-acting baking powder

4 tablespoons rice flour

8 eggs

Equipment

food processor

baking paper

	toothpicks
	cake form
Directions	
	Line the bottom of 2 round 9" cake pans with parchment paper.
	Butter (or oil) and flour them, including the parchment paper on the bottoms.
	Preheat the oven to 350°F.
	Blend 1/2 of each- that's 1/2 of each- of the nuts, sugar, flour and baking powder in a food processor until the nuts are powdered and everything is well blended.
	Add 4 of the eggs and process well.
	Pour into one of the cake pans.
	Wash and dry the food processor parts.
	Repeat with the other half of the ingredients and the other cake pan.
	Bake for 30 to 35 minutes, until a toothpick comes out clean. DO NOT jiggle the pans during baking.
	Cool in the pans for 10 minutes and then remove them carefully to a rack to finish cooling.
Nutrition Facts	
	PROTEIN 9.39% FAT 46.03% CARBS 44.58%

Properties

oven

Glycemic Index:19.17, Glycemic Load:19.11, Inflammation Score:-1, Nutrition Score:4.1591304573028%

Nutrients (% of daily need)

Calories: 266.77kcal (13.34%), Fat: 14.12g (21.73%), Saturated Fat: 1.59g (9.92%), Carbohydrates: 30.78g (10.26%), Net Carbohydrates: 28.74g (10.45%), Sugar: 25.72g (28.58%), Cholesterol: 109.12mg (36.37%), Sodium: 183.24mg (7.97%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 6.48g (12.96%), Selenium: 9.54µg (13.62%), Calcium: 121.41mg (12.14%), Iron: 1.62mg (9.01%), Phosphorus: 89.74mg (8.97%), Vitamin B2: 0.14mg (8.2%), Fiber: 2.04g (8.17%), Vitamin B5: 0.47mg (4.7%), Vitamin B12: 0.26µg (4.35%), Vitamin D: 0.59µg (3.91%), Folate: 13.89µg (3.47%), Vitamin A: 158.4IU (3.17%), Vitamin B6: 0.06mg (3.04%), Zinc: 0.4mg (2.67%), Vitamin E: 0.31mg (2.07%), Manganese: 0.04mg (1.97%), Copper: 0.03mg (1.31%), Potassium: 43.15mg (1.23%), Magnesium: 4.76mg (1.19%),

Vitamin B1: 0.02mg (1.01%)