



Hungarian Hazelnut Torte

READY IN



45 min.

SERVINGS



12

CALORIES



465 kcal

DESSERT

Ingredients

- 1 cup apricot preserves
- 0.5 teaspoon double-acting baking powder
- 0.7 cup cake flour
- 4 teaspoons cornstarch
- 3 apricot dried cut into slivers
- 2 large egg yolk
- 6 large eggs separated
- 1.5 cups hazelnuts whole cooled husked toasted
- 1.5 cups powdered sugar

- 0.3 teaspoon salt
- 0.7 cup sugar
- 1 cup butter unsalted cut into 16 pieces, room temperature (2 sticks)
- 1 teaspoon vanilla extract
- 0.7 cup milk whole

Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- whisk
- sieve
- plastic wrap
- hand mixer
- springform pan
- tart form
- pastry bag
- serrated knife
- sifter

Directions

- Preheat oven to 350°F. Butter and flour 9-inch-diameter springform pan. Line bottom with parchment paper. Blend first 4 ingredients in processor until nuts are ground as fine as flour.
- Using electric mixer, beat egg yolks, 1/3 cup sugar, and vanilla in large bowl until mixture falls in heavy ribbon when beaters are lifted, about 5 minutes. Using clean dry beaters, beat egg whites in another large bowl until soft peaks form. Gradually add 1/3 cup sugar, beating until stiff but not dry. Fold 1/4 of whites into yolk mixture to lighten. Fold in remaining whites. Sift half of flour mixture over; fold in gently. Sift remaining flour mixture over and fold in, adding

any nuts from sifter.

- Drizzle butter over batter, folding in gently (do not overmix or batter will deflate).
- Transfer batter to prepared pan; bake until tester inserted into center comes out clean, about 35 minutes.
- Transfer pan to rack; cool cake 10 minutes.
- Cut around pan sides to loosen cake; release pan sides. Invert cake onto rack.
- Remove pan bottom and parchment paper. Cool.
- Place cornstarch in heavy small saucepan. Gradually add milk, stirring until cornstarch dissolves.
- Whisk in egg yolks.
- Whisk constantly over medium-high heat until custard comes to boil and thickens, about 3 minutes.
- Transfer to large bowl. Press plastic wrap onto surface of custard. Chill 30 minutes.
- Finely grind 1 cup nuts with powdered sugar in processor, about 30 seconds. Using electric mixer, beat vanilla into custard. Beat in butter, 1 piece at a time, then beat in ground nut mixture in 4 additions. Refrigerate until firm enough to spread, stirring often, about 30 minutes.
- Stir apricot preserves in small saucepan over medium heat for 1 minute. Push preserves, including fruit pieces, through strainer into small bowl. Cool.
- Finely chop 1/2 cup hazelnuts. Using long serrated knife, cut cake horizontally in half.
- Place 1 layer, cut side up, on 8-inch-diameter tart pan bottom or cardboard round.
- Spread evenly with apricot preserves. Top with second layer, cut side down.
- Transfer 3/4 cup buttercream to pastry bag fitted with large star tip.
- Spread remaining buttercream over top and sides of cake. Press 1/2 cup chopped hazelnuts onto sides of cake.
- Pipe 12 rosettes around top edge of torte.
- Place 1 hazelnut and 1 apricot sliver into each rosette. Refrigerate until buttercream sets, at least 1 hour. (Can be made 1 day ahead. Cover with cake dome; keep chilled.)
- Let stand at room temperature 1 hour before serving.)

Nutrition Facts



PROTEIN 6.24% FAT 52.86% CARBS 40.9%

Properties

Glycemic Index:26.29, Glycemic Load:11.83, Inflammation Score:-5, Nutrition Score:10.652173913043%

Flavonoids

Cyanidin: 1.01mg, Cyanidin: 1.01mg, Cyanidin: 1.01mg, Cyanidin: 1.01mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 465.16kcal (23.26%), Fat: 28.23g (43.43%), Saturated Fat: 11.71g (73.19%), Carbohydrates: 49.15g (16.38%), Net Carbohydrates: 47.32g (17.21%), Sugar: 36.87g (40.97%), Cholesterol: 165.9mg (55.3%), Sodium: 118.93mg (5.17%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Protein: 7.5g (14.99%), Manganese: 1.01mg (50.3%), Vitamin E: 3.17mg (21.14%), Selenium: 13.44µg (19.2%), Copper: 0.32mg (16.15%), Vitamin A: 786.18IU (15.72%), Phosphorus: 134.79mg (13.48%), Vitamin B2: 0.19mg (10.97%), Folate: 36.09µg (9.02%), Vitamin B1: 0.13mg (8.39%), Magnesium: 32.87mg (8.22%), Iron: 1.47mg (8.18%), Vitamin B6: 0.16mg (7.76%), Fiber: 1.83g (7.33%), Vitamin D: 1.09µg (7.24%), Calcium: 72.19mg (7.22%), Vitamin B5: 0.72mg (7.22%), Vitamin B12: 0.38µg (6.39%), Zinc: 0.91mg (6.07%), Potassium: 210.87mg (6.02%), Vitamin K: 3.67µg (3.5%), Vitamin C: 2.7mg (3.27%), Vitamin B3: 0.44mg (2.21%)