



## Indulgent Brownie Torte

 Vegetarian

READY IN



165 min.

SERVINGS



8

CALORIES



507 kcal

DESSERT

### Ingredients

- ☐ 1 box brownie mix
- ☐ 16 oz chocolate frosting
- ☐ 1 serving chocolate curls

### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ aluminum foil

☐ microwave

Directions

- ☐ Heat oven to 350°F. Line 13x9-inch pan with foil so foil extends about 2 inches over sides of pan. Spray foil with cooking spray.
- ☐ Make brownies as directed on box for cakelike brownies in a 13x9-inch pan. Cool completely, about 1 1/2 hours.
- ☐ Remove from pan by lifting foil; peel foil away. Trim sides if desired.
- ☐ Cut brownie crosswise into thirds; place one piece on serving plate.
- ☐ Spoon frosting into microwavable bowl. Microwave uncovered on High 15 to 20 seconds; stir frosting until smooth.
- ☐ Pour 1/3 of the frosting over brownie piece on serving plate.
- ☐ Place another brownie piece on top; pour half of remaining frosting over second brownie piece. Top with remaining brownie piece; pour remaining frosting over top. Refrigerate 30 minutes to set.
- ☐ Garnish with chocolate curls. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:2.1708695844788%

Nutrients (% of daily need)

Calories: 506.96kcal (25.35%), Fat: 17.74g (27.29%), Saturated Fat: 4.83g (30.16%), Carbohydrates: 85.82g (28.61%), Net Carbohydrates: 85.3g (31.02%), Sugar: 64.38g (71.53%), Cholesterol: 0.01mg (0%), Sodium: 289.92mg (12.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.69g (7.38%), Iron: 2.6mg (14.47%), Manganese: 0.14mg (6.89%), Vitamin E: 0.89mg (5.9%), Copper: 0.12mg (5.75%), Phosphorus: 45.12mg (4.51%), Potassium: 111.84mg (3.2%), Magnesium: 12.13mg (3.03%), Fiber: 0.52g (2.08%), Zinc: 0.17mg (1.12%)