



Lemon-Raspberry Sorbet Cake

 Vegetarian

READY IN



145 min.

SERVINGS



10

CALORIES



589 kcal

DESSERT

Ingredients

- ☐ 6 ounces bittersweet chocolate finely chopped
- ☐ 0.8 cup chocolate wafers such as nabisco famous crushed finely 15 cookies
- ☐ 0.3 cup heavy cream
- ☐ 3 pints lemon sorbet softened
- ☐ 3 pints raspberry sorbet softened
- ☐ 1 tablespoon sugar
- ☐ 3 tablespoons butter unsalted melted softened for the pan

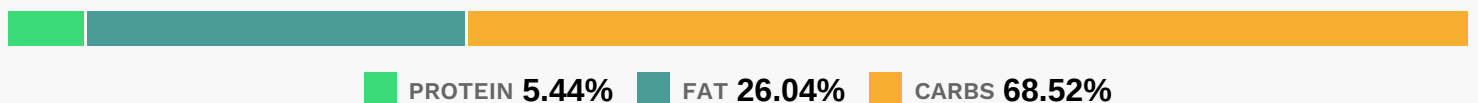
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ microwave
- ☐ springform pan
- ☐ offset spatula

Directions

- ☐ Cut a 24-by-6-inch strip of parchment paper. Butter the side of an 8-inch springform pan, then line the side with the parchment; the paper will extend above the rim of the pan so you can build a tall cake.
- ☐ Mix the crushed cookies, sugar and melted butter in a bowl until combined. Press the mixture into the bottom and about 1/4 inch up the side of the prepared pan. Freeze until firm, about 15 minutes.
- ☐ Scoop the lemon sorbet over the crust in small batches, packing it in with an offset spatula; smooth the top. Freeze until firm, about 45 minutes. Repeat with the raspberry sorbet and freeze until firm, about 45 more minutes.
- ☐ Place the chocolate in a heatproof bowl.
- ☐ Heat the cream in a small saucepan or in the microwave until barely simmering; pour the hot cream over the chocolate and let stand 1 minute, then stir until smooth.
- ☐ Remove the side of the springform pan and the parchment.
- ☐ Spread the chocolate mixture over the top of the cake and freeze until set, about 10 minutes.
- ☐ Serve immediately or cover and freeze for up to 2 days.
- ☐ Photograph by Kana Okada

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:6.92, Inflammation Score:-3, Nutrition Score:5.6695651669541%

Nutrients (% of daily need)

Calories: 589.07kcal (29.45%), Fat: 16.73g (25.74%), Saturated Fat: 8.48g (53.01%), Carbohydrates: 99.04g (33.01%), Net Carbohydrates: 91.68g (33.34%), Sugar: 68.25g (75.84%), Cholesterol: 19.37mg (6.46%), Sodium: 297.45mg (12.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 16.4mg (5.47%), Protein: 7.87g (15.73%), Fiber: 7.36g (29.43%), Manganese: 0.35mg (17.46%), Copper: 0.3mg (14.8%), Magnesium: 39.98mg (10%), Iron: 1.8mg (9.98%), Phosphorus: 73.26mg (7.33%), Vitamin A: 232.21IU (4.64%), Zinc: 0.67mg (4.45%), Vitamin B2: 0.07mg (4.24%), Potassium: 142.28mg (4.07%), Selenium: 2.73µg (3.9%), Vitamin B3: 0.66mg (3.28%), Vitamin B1: 0.04mg (2.88%), Vitamin E: 0.4mg (2.66%), Calcium: 22.3mg (2.23%), Folate: 8.78µg (2.2%), Vitamin K: 2.2µg (2.09%), Vitamin B5: 0.14mg (1.43%), Vitamin D: 0.19µg (1.27%), Vitamin B12: 0.07µg (1.11%)