



## Mango-Strawberry Sorbet Torte

READY IN



325 min.

SERVINGS



16

CALORIES



266 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 2 cups mango sorbet softened
- 2 cups raspberry sorbet softened
- 1.5 cups whipping cream
- 0.5 cup powdered sugar
- 1 teaspoon lime zest grated
- 2 tablespoons juice of lime
- 1 serving lime zest
- 1 serving strawberries fresh

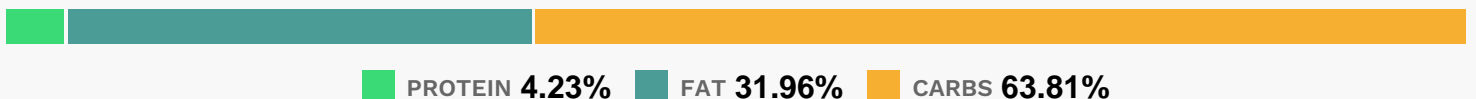
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 15x10x1-inch pan with baking spray with flour. Line bottom of pan with waxed paper; spray waxed paper.
- Make cake batter as directed on box.
- Pour into pan.
- Bake 21 to 27 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes.
- Remove from pan to cooling rack; remove waxed paper. Cool completely, about 1 hour.
- Cut cake crosswise into 3 equal sections. On long serving platter, place 1 section, rounded side down.
- Spread mango sorbet evenly over top.
- Place another cake section onto the sorbet; press down.
- Spread with strawberry sorbet. Top with remaining cake section; press down. Cover lightly; freeze about 2 hours or until firm.
- In large bowl, beat frosting ingredients with electric mixer on high speed until stiff peaks form. Frost sides and top of torte. Freeze about 1 hour or until firm. Just before serving, garnish top with lime peel and strawberries. To serve, let stand at room temperature 10 minutes.
- Cut torte in half lengthwise, then cut crosswise 7 times to make a total of 16 slices.

## Nutrition Facts



## Properties

Glycemic Index:6.5, Glycemic Load:0.21, Inflammation Score:-3, Nutrition Score:4.0947826167812%

## Flavonoids

Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.24mg, Pelargonidin: 2.24mg, Pelargonidin: 2.24mg, Pelargonidin: 2.24mg Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 265.52kcal (13.28%), Fat: 9.48g (14.59%), Saturated Fat: 5.76g (36.03%), Carbohydrates: 42.61g (14.2%), Net Carbohydrates: 41.27g (15.01%), Sugar: 26.28g (29.2%), Cholesterol: 25.21mg (8.4%), Sodium: 257.96mg (11.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.82g (5.65%), Phosphorus: 124.29mg (12.43%), Calcium: 87.29mg (8.73%), Vitamin C: 6.04mg (7.32%), Vitamin B2: 0.12mg (6.77%), Vitamin A: 330.11IU (6.6%), Folate: 25.87µg (6.47%), Fiber: 1.34g (5.35%), Vitamin B1: 0.08mg (5.15%), Manganese: 0.1mg (5.09%), Selenium: 3.51µg (5.01%), Vitamin B3: 0.82mg (4.12%), Iron: 0.69mg (3.86%), Vitamin E: 0.52mg (3.45%), Vitamin D: 0.36µg (2.38%), Vitamin K: 1.8µg (1.71%), Copper: 0.03mg (1.69%), Vitamin B5: 0.17mg (1.66%), Potassium: 57.46mg (1.64%), Magnesium: 6.45mg (1.61%), Zinc: 0.22mg (1.45%), Vitamin B6: 0.02mg (1.09%)