



Mexican Chocolate and Dulce de Leche Crêpe Torte

READY IN



45 min.

SERVINGS



12

CALORIES



407 kcal

DESSERT

Ingredients

- 10 ounce bittersweet chocolate chopped
- 4 tablespoons butter melted plus more for brushing
- 1 teaspoon cinnamon
- 1.5 cups dulce de leche (see Note)
- 4 large egg yolks
- 6 large eggs lightly beaten
- 2 cups flour all-purpose
- 2 tablespoons granulated sugar

- 1 cup heavy cream
- 2.5 cups milk
- 1 pinch salt
- 1 teaspoon vanilla extract pure

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- knife
- whisk
- cake form
- aluminum foil
- wax paper

Directions

- In a medium bowl, whisk the flour with the granulated sugar and salt.
- Whisk in the milk, vanilla, 6 whole eggs and the 4 tablespoons of melted butter and let stand for 30 minutes.
- Heat a 10-inch nonstick skillet and lightly brush with melted butter.
- Pour 1/3 cup of the crpe batter into the skillet and immediately swirl until it reaches halfway up the side.
- Pour any excess batter back into the bowl. Cook the crpe over moderate heat until golden at the edge and set in the center, about 1 minute. Flip the crpe and cook for about 15 seconds longer, or just until the bottom is browned in spots.
- Transfer the crpe to a baking sheet lined with wax paper. Repeat with the remaining batter, brushing the skillet with butter only as needed.

- In a medium saucepan, bring 1 cup of the cream to a boil.
- Remove the pan from the heat and add the chocolate and cinnamon.
- Let stand for 5 minutes, then whisk until smooth.
- Whisk in 2 of the egg yolks. In a medium bowl, whisk the dulce de leche with the remaining 2 tablespoons of cream and 2 egg yolks.
- Preheat the oven to 35
- Butter a 9-inch round cake pan, line the bottom with parchment paper and butter the paper. Fit a crpe in the bottom of the pan, pressing to flatten it. Halve 2 crpes and line the sides of the pan with them, placing the cut sides down and slightly overlapping the bottom crpe; the rounded part of the halved crpes will hang over the edge of the pan a bit.
- Spoon a slightly heaping 1/2 cup of the chocolate filling into the pan and spread to the edge of the crpe. Top with another crpe, pressing to flatten it. Spoon a slightly heaping 1/2 cup of the dulce de leche filling on top, spread it to the edge and top with a crpe. Repeat this layering with the remainder of the fillings and 4 more crpes, ending with a crpe. Any leftover crpes can be frozen between sheets of wax paper for later use. Fold the overhanging crpes over the top. Press a round of buttered parchment paper directly onto the torte and cover the pan with foil.
- Bake the torte for 1 hour, or until puffed.
- Remove the foil and let cool for 1 hour.
- Remove the parchment and run a knife around the edge of the pan. Invert a plate over the pan and then invert the torte onto the plate.
- Remove the pan and parchment paper and let cool completely. Sift confectioners' sugar over the torte just before serving.
- Make Ahead: The baked torte can be refrigerated for up to 2 days. Reheat slightly in a 350 oven.
- Notes: Dulce de leche is a caramel-like boiled sweetened milk. Smuckers is a good supermarket brand.

Nutrition Facts

PROTEIN 9.77% **FAT 56.97%** **CARBS 33.26%**

Properties

Glycemic Index:23.34, Glycemic Load:13.8, Inflammation Score:-6, Nutrition Score:12.490869601136%

Nutrients (% of daily need)

Calories: 407.08kcal (20.35%), Fat: 25.71g (39.56%), Saturated Fat: 14.47g (90.42%), Carbohydrates: 33.77g (11.26%), Net Carbohydrates: 31.23g (11.36%), Sugar: 13.92g (15.47%), Cholesterol: 194.16mg (64.72%), Sodium: 98.97mg (4.3%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Caffeine: 20.32mg (6.77%), Protein: 9.93g (19.85%), Selenium: 21.52µg (30.74%), Manganese: 0.5mg (24.87%), Phosphorus: 219.62mg (21.96%), Vitamin B2: 0.37mg (21.67%), Copper: 0.35mg (17.54%), Iron: 3.09mg (17.16%), Vitamin B1: 0.22mg (14.92%), Folate: 59.09µg (14.77%), Vitamin A: 719.54IU (14.39%), Magnesium: 57.17mg (14.29%), Calcium: 117.55mg (11.75%), Vitamin B12: 0.69µg (11.49%), Vitamin D: 1.68µg (11.22%), Fiber: 2.54g (10.16%), Zinc: 1.49mg (9.92%), Vitamin B5: 0.96mg (9.61%), Potassium: 294.38mg (8.41%), Vitamin B3: 1.52mg (7.6%), Vitamin B6: 0.12mg (5.9%), Vitamin E: 0.88mg (5.87%), Vitamin K: 3.04µg (2.9%)