



Miniature Chocolate Truffle Tree Cakes

READY IN



45 min.

SERVINGS



6

CALORIES



828 kcal

DESSERT

Ingredients

- ☐ 1 recipe praline almonds
- ☐ 12 ounce vanilla candy coating squares
- ☐ 1 recipe chocolate-praline truffles
- ☐ 0.5 recipe chocolate buttercream frosting white
- ☐ 1 recipe chocolate cake
- ☐ 0.5 cup uncolored pistachios divided chopped
- ☐ 3.3 ounce sparkling sugar white
- ☐ 2 ounces chocolate white shaved

Equipment

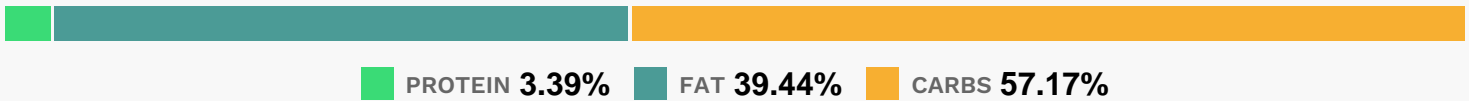
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ ziploc bags
- ☐ wax paper
- ☐ microwave
- ☐ cutting board

Directions

- ☐ Prepare Chocolate Cake batter; pour into a greased and floured 15- x 10-inch jellyroll pan.
- ☐ Bake at 350 for 22 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes. Invert onto a parchment or wax paper-lined rack; cool.
- ☐ Lift parchment paper and cake layer together, and place on a cutting board.
- ☐ Cut 12 (3-inch) circles with a round biscuit cutter. (Reserve trimmings for another use.)
- ☐ Prepare mixture for Chocolate-Praline Truffles.
- ☐ Spread truffle mixture in a 1/4-inch-thick layer over top of 6 cake circles, reserving remaining truffle mixture; top each with another cake circle. Cover and chill 1 hour.
- ☐ Spread remaining truffle mixture over top and sides of cakes.
- ☐ Combine Praline Almonds and 1/4 cup chopped pistachios; roll cake edges in mixture.
- ☐ Spoon White Chocolate Buttercream Frosting into a small heavy-duty zip-top plastic bag; seal. Snip a 1/2-inch hole in 1 corner of bag. Pipe a frosting mound evenly on top of each cake; sprinkle evenly with shaved white chocolate.
- ☐ Draw 6 (3-inch) circles on a sheet of parchment paper. Turn over, and line a baking sheet with paper, making sure pattern shows through.

- ☐
- Microwave candy coating squares in a 2-quart microwave-safe bowl at MEDIUM (50% power) 3 minutes or until melted, whisking every 30 seconds. Spoon into a small heavy-duty zip-top plastic bag; seal. Snip a tiny hole in 1 corner of bag.
- ☐
- Drizzle a triangle inside each circle, forming a tree shape; randomly drizzle coating inside each triangle.
- ☐
- Sprinkle with remaining 1/4 cup chopped pistachios and sparkling sugar. Freeze 30 minutes or until firm. Peel from paper. Gently insert a tree into each frosting mound. Store in refrigerator up to 2 days.

Nutrition Facts



Properties

Glycemic Index:33.45, Glycemic Load:16.2, Inflammation Score:-3, Nutrition Score:10.006521776966%

Flavonoids

Cyanidin: 0.75mg, Cyanidin: 0.75mg, Cyanidin: 0.75mg, Cyanidin: 0.75mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 827.57kcal (41.38%), Fat: 36.9g (56.76%), Saturated Fat: 21.91g (136.92%), Carbohydrates: 120.33g (40.11%), Net Carbohydrates: 117.25g (42.64%), Sugar: 92.86g (103.18%), Cholesterol: 1.98mg (0.66%), Sodium: 620.19mg (26.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11mg (3.67%), Protein: 7.13g (14.26%), Phosphorus: 269.29mg (26.93%), Copper: 0.46mg (22.94%), Iron: 3.81mg (21.19%), Manganese: 0.32mg (15.78%), Selenium: 10.31µg (14.72%), Vitamin B1: 0.22mg (14.59%), Calcium: 139.52mg (13.95%), Magnesium: 53.58mg (13.4%), Folate: 50.77µg (12.69%), Fiber: 3.08g (12.31%), Potassium: 385.4mg (11.01%), Vitamin B6: 0.21mg (10.5%), Vitamin B2: 0.17mg (10.25%), Vitamin E: 1.22mg (8.15%), Vitamin B3: 1.39mg (6.97%), Zinc: 0.95mg (6.36%), Vitamin K: 3.89µg (3.7%), Vitamin B5: 0.21mg (2.13%)