



## Mocha Magic Torte

 Vegetarian

READY IN



**135 min.**

SERVINGS



**8**

CALORIES



**1010 kcal**

DESSERT

## Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup butter
- ☐ 3 cups confectioners' sugar
- ☐ 1 eggs beaten
- ☐ 3 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup coffee granules instant
- ☐ 2 tablespoons coffee powder instant

- ☐ 1 cup mayonnaise
- ☐ 0.5 cup milk
- ☐ 4 ounce chocolate unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.3 cups water
- ☐ 1.7 cups sugar white

## Equipment

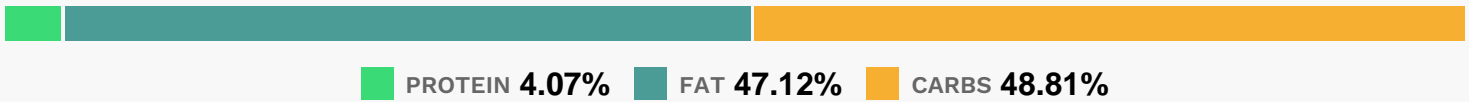
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ double boiler
- ☐ hand mixer
- ☐ wax paper

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round pans, and line them with wax paper or parchment.
- ☐ Sift flour with baking soda. Dissolve 1/3 cup instant coffee in the water.
- ☐ In a large bowl, beat white sugar, 3 eggs, and vanilla until light and fluffy. Blend in mayonnaise and the melted chocolate.
- ☐ Add flour mixture alternately with the coffee to the batter, one-third at a time; mix with electric mixer on low speed after each addition.
- ☐ Pour batter into prepared pans.
- ☐ Bake in preheated oven until cake tester inserted in center comes out clean, about 35 minutes. Cool cake in pans for 10 minutes.
- ☐ Remove, and cool completely on wire racks.
- ☐ Melt 4 squares chocolate with milk and 2 tablespoons instant coffee in a double boiler; blend until smooth.

- ☐
- Pour hot chocolate mixture into the beaten egg, whisking constantly. Allow to cool.
- ☐
- In a mixing bowl, cream butter and confectioners' sugar until light and fluffy.
- ☐
- Add chocolate mixture to butter mixture, and blend frosting well.
- ☐
- When layers have cooled, cut each horizontally to make 4 layers. Fill and frost the cake with the frosting.

Nutrition Facts



Properties

Glycemic Index:35.39, Glycemic Load:48.86, Inflammation Score:-7, Nutrition Score:18.445217443549%

Flavonoids

Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg

Nutrients (% of daily need)

Calories: 1009.56kcal (50.48%), Fat: 54.48g (83.82%), Saturated Fat: 23.5g (146.84%), Carbohydrates: 126.95g (42.32%), Net Carbohydrates: 123.65g (44.96%), Sugar: 86.87g (96.52%), Cholesterol: 156.44mg (52.15%), Sodium: 614.03mg (26.7%), Alcohol: 0.17g (100%), Alcohol %: 0.08% (100%), Caffeine: 360.13mg (120.04%), Protein: 10.6g (21.2%), Manganese: 1.03mg (51.7%), Vitamin K: 49.43µg (47.08%), Selenium: 22.96µg (32.8%), Iron: 5.09mg (28.25%), Copper: 0.56mg (27.92%), Vitamin B3: 5.45mg (27.23%), Magnesium: 96.18mg (24.05%), Vitamin B1: 0.32mg (21.29%), Vitamin B2: 0.35mg (20.56%), Folate: 80.9µg (20.22%), Phosphorus: 200.01mg (20%), Potassium: 616.6mg (17.62%), Vitamin A: 870.8IU (17.42%), Zinc: 2.08mg (13.85%), Fiber: 3.3g (13.21%), Vitamin E: 1.89mg (12.62%), Calcium: 77.48mg (7.75%), Vitamin B5: 0.66mg (6.62%), Vitamin B12: 0.36µg (6%), Vitamin D: 0.66µg (4.43%), Vitamin B6: 0.07mg (3.62%)