



Mocha Truffle Cake



Gluten Free



Low Fod Map

READY IN



15 min.

SERVINGS



12

CALORIES



402 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon confectioners' sugar
- ☐ 6 large eggs
- ☐ 1 tablespoon espresso powder instant
- ☐ 12 ounces bittersweet chocolate chopped
- ☐ 1.5 cups sugar
- ☐ 12 tablespoons butter unsalted at room temperature ()
- ☐ 1 teaspoon vanilla extract

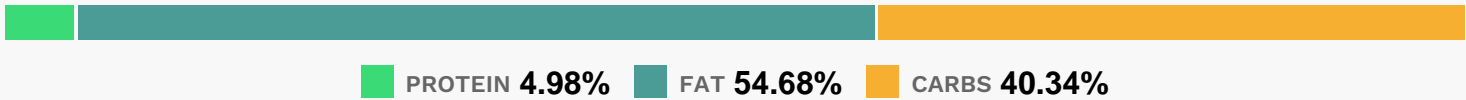
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ springform pan

Directions

- ☐ Preheat oven to 350F. Butter a 9-inch springform pan and line bottom with parchment. Butter parchment.
- ☐ Combine chocolate, sugar and espresso powder in bowl of a food processor. Process until chocolate is finely ground, about 30 seconds. With blades in motion, pour in 3/4 cup boiling water. Process until chocolate has melted, about 20 seconds.
- ☐ Add butter, eggs and vanilla. Pulse several times to thoroughly mix into a thin batter.
- ☐ Pour batter into springform and swirl to evenly spread batter.
- ☐ Bake until set in center, 55 to 60 minutes (cake will appear dry on top and slightly cracked around the edges).
- ☐ Let cool in pan on a wire rack for 20 minutes; cake may sink in center. Run a thin knife around edges of pan, remove cake from pan, cover and refrigerate until well chilled, at least 2 hours or overnight.
- ☐ Place cake on a serving plate and let stand at room temperature for 15 to 30 minutes. Just before serving, sift confectioners' sugar over cake.
- ☐ Serve with whipped cream, if desired.

Nutrition Facts



Properties

Glycemic Index:5.84, Glycemic Load:17.45, Inflammation Score:-4, Nutrition Score:7.3000000145124%

Nutrients (% of daily need)

Calories: 401.55kcal (20.08%), Fat: 24.68g (37.96%), Saturated Fat: 14.22g (88.88%), Carbohydrates: 40.97g (13.66%), Net Carbohydrates: 38.7g (14.07%), Sugar: 36.15g (40.17%), Cholesterol: 124.8mg (41.6%), Sodium: 40.32mg (1.75%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Caffeine: 37.46mg (12.49%), Protein: 5.05g (10.11%), Manganese: 0.39mg (19.61%), Copper: 0.38mg (18.83%), Selenium: 10.4µg (14.86%), Magnesium: 54.58mg (13.64%), Phosphorus: 127.85mg (12.79%), Iron: 2.26mg (12.58%), Vitamin A: 499.03IU (9.98%), Fiber: 2.27g (9.07%), Vitamin B2: 0.14mg (8.14%), Zinc: 1.09mg (7.27%), Potassium: 214.36mg (6.12%), Vitamin E: 0.75mg (5.03%), Vitamin B12: 0.3µg (4.96%), Vitamin B5: 0.48mg (4.84%), Vitamin D: 0.71µg (4.73%), Calcium: 35.82mg (3.58%), Folate: 12.17µg (3.04%), Vitamin K: 3.1µg (2.96%), Vitamin B6: 0.05mg (2.64%), Vitamin B3: 0.38mg (1.91%), Vitamin B1: 0.02mg (1.32%)