



Mocha-Walnut Torte

 Dairy Free

READY IN



160 min.

SERVINGS



40

CALORIES



122 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 1 Tbsp butter
- 0.5 cup plus light
- 2 Tbsp plus light
- 3 eggs
- 1 cup flour
- 1 tsp maxwell house coffee instant
- 2 Tbsp maxwell house coffee instant

- 8 oz baker's semi-sweet chocolate divided
- 0.8 cup sugar
- 1 tsp vanilla
- 1 cup planters walnuts chopped

Equipment

- bowl
- frying pan
- oven
- wire rack
- toothpicks
- cake form
- microwave

Directions

- Heat oven to 350F.
- Place 5 chocolate squares, 1/2 cup each corn syrup and butter and 2 Tbsp. coffee granules in large microwaveable bowl. Microwave on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add sugar; mix well. Blend in eggs and vanilla. Stir in flour and nuts.
- Spread into greased and floured 9-inch round cake pan.
- Bake 40 to 45 min. or until toothpick inserted in center comes out clean. (Do not overbake.) Cool in pan 10 min. Invert cake onto wire rack; carefully remove pan. Cool cake completely.
- Place remaining chocolate and 1 Tbsp. butter in small microwaveable bowl. Microwave on HIGH 1-1/2 min. Stir until chocolate is completely melted.
- Add 2 Tbsp. corn syrup and 1 tsp. coffee granules; stir until well blended.
- Place cake on serving plate.
- Spread glaze evenly over top and side of cake.
- Let stand 1 hour or until glaze is set.

Nutrition Facts

PROTEIN 5.09% FAT 50.49% CARBS 44.42%

Properties

Glycemic Index:5.08, Glycemic Load:5.17, Inflammation Score:-2, Nutrition Score:2.4856521741528%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg

Nutrients (% of daily need)

Calories: 121.86kcal (6.09%), Fat: 7.01g (10.79%), Saturated Fat: 2.07g (12.93%), Carbohydrates: 13.88g (4.63%), Net Carbohydrates: 13.15g (4.78%), Sugar: 10.05g (11.17%), Cholesterol: 12.62mg (4.21%), Sodium: 38.91mg (1.69%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Caffeine: 13.51mg (4.5%), Protein: 1.59g (3.19%), Manganese: 0.2mg (10.12%), Copper: 0.12mg (6.24%), Magnesium: 16.75mg (4.19%), Selenium: 2.79µg (3.98%), Iron: 0.66mg (3.67%), Phosphorus: 36.34mg (3.63%), Fiber: 0.73g (2.94%), Vitamin B1: 0.04mg (2.74%), Vitamin A: 135.26IU (2.71%), Folate: 10.17µg (2.54%), Vitamin B2: 0.04mg (2.35%), Zinc: 0.33mg (2.2%), Potassium: 64.3mg (1.84%), Vitamin B3: 0.35mg (1.73%), Vitamin E: 0.19mg (1.26%), Vitamin B6: 0.03mg (1.25%), Calcium: 10.79mg (1.08%), Vitamin B5: 0.1mg (1.01%)