



## Passover Chocolate Torte with Raspberry Sauce



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



520 kcal

DESSERT

### Ingredients

- ☐ 5 large egg whites
- ☐ 8 large egg yolks
- ☐ 1 cup kosher-for-passover pareve margarine unsalted (2 sticks) (non-dairy)
- ☐ 10 servings raspberry sauce
- ☐ 8 ounces bittersweet chocolate unsweetened chopped (not )
- ☐ 1 cup sugar

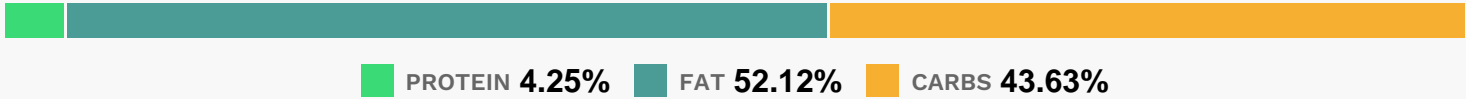
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

## Directions

- ☐ Preheat oven to 350°F. Line bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides with parchment paper. Stir chocolate and margarine in heavy medium saucepan over low heat until melted and smooth.
- ☐ Remove from heat. Cool until lukewarm.
- ☐ Using electric mixer, beat yolks and 3/4 cup sugar in large bowl until pale and very thick, about 4 minutes.
- ☐ Add chocolate mixture in 2 additions and beat until well blended. Using clean dry beaters, beat egg whites in another large bowl until foamy. Gradually add 1/4 cup sugar and beat until whites are stiff but not dry. Fold 1/3 of whites into chocolate mixture. Fold in remaining whites in 2 additions.
- ☐ Transfer batter to prepared pan.
- ☐ Bake torte until crust forms on top and tester inserted into center comes out with some moist batter and some moist crumbs still attached, about 55 minutes (top may crack). Run small sharp knife around torte to loosen. Cool in pan on rack (torte will fall and crack).
- ☐ Remove pan sides. Invert torte onto platter. (Can be prepared 1 day ahead. Cover with cake dome and store at room temperature.)
- ☐ Grind 1/3 cup sugar in blender until fine powder forms.
- ☐ Place doily atop torte. Sift ground sugar over doily; gently remove doily.
- ☐ Garnish torte with raspberries, if desired.
- ☐ Serve with Raspberry Sauce.

# Nutrition Facts



## Properties

Glycemic Index:7.01, Glycemic Load:13.96, Inflammation Score:-6, Nutrition Score:8.1743478775024%

## Nutrients (% of daily need)

Calories: 520.42kcal (26.02%), Fat: 30.7g (47.22%), Saturated Fat: 10.09g (63.05%), Carbohydrates: 57.82g (19.27%), Net Carbohydrates: 55.74g (20.27%), Sugar: 38.89g (43.21%), Cholesterol: 148.24mg (49.41%), Sodium: 258.43mg (11.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.5mg (6.5%), Protein: 5.63g (11.26%), Vitamin A: 1026.27IU (20.53%), Selenium: 13.25µg (18.92%), Manganese: 0.37mg (18.7%), Copper: 0.31mg (15.54%), Phosphorus: 121.6mg (12.16%), Magnesium: 44.61mg (11.15%), Iron: 1.93mg (10.75%), Vitamin B2: 0.18mg (10.39%), Fiber: 2.08g (8.32%), Vitamin E: 1.23mg (8.18%), Vitamin C: 5.25mg (6.37%), Zinc: 0.94mg (6.29%), Folate: 23.02µg (5.76%), Vitamin B12: 0.34µg (5.73%), Potassium: 199.63mg (5.7%), Vitamin B5: 0.54mg (5.43%), Vitamin D: 0.73µg (4.9%), Calcium: 42.05mg (4.21%), Vitamin B6: 0.06mg (3.14%), Vitamin B1: 0.04mg (2.55%), Vitamin K: 1.99µg (1.9%), Vitamin B3: 0.28mg (1.39%)