



Peanut Butter and Chocolate Truffle Torte

READY IN



45 min.

SERVINGS



10

CALORIES



440 kcal

Ingredients

- 0.5 cup creamy peanut butter
- 5 large eggs lightly beaten
- 2 tablespoons flour all-purpose
- 10 servings peanut butter cream
- 10 servings garnish: peanuts toasted
- 1 ounce bittersweet chocolate chopped
- 0.7 cup butter unsalted

Equipment

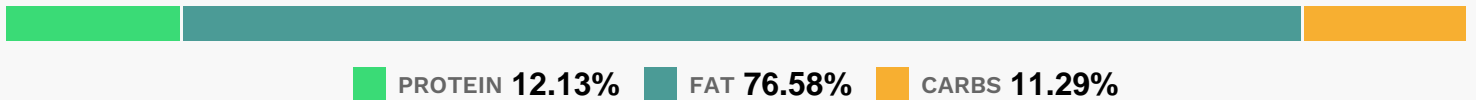
- sauce pan

- oven
- hand mixer
- springform pan

Directions

- Melt chocolate and butter in a large heavy saucepan over medium-low heat, stirring often.
- Remove from heat, and stir in peanut butter.
- Let cool slightly. Gradually add chocolate mixture to eggs, beating at medium speed of an electric mixer 10 minutes.
- Fold flour into batter. Spoon batter into a greased and floured 9" springform pan.
- Bake at 400 for 12 minutes for a gooey dessert, or 15 minutes for a firmer dessert. (Either way, cake will not be firm in center when removed from oven.)
- Let cool completely. Cover and chill thoroughly.
- Remove sides of springform pan. Spoon warm Peanut Butter Cream onto each dessert plate. Top each with a slice of torte.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:11.73, Glycemic Load:1.94, Inflammation Score:-6, Nutrition Score:12.535652082899%

Nutrients (% of daily need)

Calories: 439.88kcal (21.99%), Fat: 39.19g (60.3%), Saturated Fat: 13.79g (86.22%), Carbohydrates: 12.99g (4.33%), Net Carbohydrates: 10.47g (3.81%), Sugar: 5.86g (6.51%), Cholesterol: 125.71mg (41.9%), Sodium: 230.32mg (10.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.97g (27.94%), Manganese: 0.74mg (37%), Vitamin E: 4.72mg (31.48%), Vitamin B3: 6.27mg (31.34%), Phosphorus: 218.21mg (21.82%), Magnesium: 86.38mg (21.6%), Selenium: 10.49µg (14.98%), Folate: 55.96µg (13.99%), Copper: 0.26mg (12.78%), Vitamin B2: 0.22mg (12.66%), Vitamin B6: 0.25mg (12.37%), Zinc: 1.58mg (10.56%), Vitamin A: 514.6IU (10.29%), Fiber: 2.52g (10.07%), Vitamin B5: 0.91mg (9.09%), Potassium: 316.49mg (9.04%), Iron: 1.51mg (8.36%), Vitamin B1: 0.09mg (6.14%), Vitamin D: 0.73µg (4.85%), Calcium: 42.68mg (4.27%), Vitamin B12: 0.25µg (4.22%), Vitamin K: 1.48µg (1.41%)