



Peppermint Cream Brownie Torte

READY IN



145 min.

SERVINGS



9

CALORIES



595 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 0.3 cup cup heavy whipping cream
- 0.5 cup semi chocolate chips
- 0.7 cup cup heavy whipping cream
- 6 oz cream cheese softened (from 8-oz package)
- 0.3 cup powdered sugar
- 0.5 teaspoon peppermint extract
- 1 cup semi chocolate chips
- 1 teaspoon shortening

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- wire rack
- hand mixer
- toothpicks
- aluminum foil
- cookie cutter
- ziploc bags

Directions

- Heat oven to 350°F. Line 13x9-inch pan with foil, letting foil hang 2 inches over ends of pan. Grease bottom and sides of foil with shortening or cooking spray. Make brownie batter as directed on box for cakelike brownies.
- Spread in pan.
- Bake 22 to 25 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 hour.
- Meanwhile, in 1-quart saucepan, heat 1/4 cup whipping cream over low heat until hot but not boiling; remove from heat. Stir in 1/2 cup chocolate chips until melted.
- Let stand at room temperature about 1 hour or until slightly thickened.
- In medium bowl, beat 2/3 cup whipping cream with electric mixer on high speed until soft peaks form; set aside. In medium bowl, beat remaining Peppermint Cream ingredients on low speed until blended; beat on medium speed until smooth. Gently stir whipped cream into cream cheese mixture; refrigerate until ready to use.
- Using foil to lift, remove brownies from pan, and peel foil away.
- Cut brownies crosswise to make 3 equal rectangles. Trim sides if desired.

- To assemble torte, place 1 brownie rectangle on serving platter; spread with 3/4 cup of the Peppermint Cream. Top with second brownie rectangle; spread with Chocolate Ganache. Top with third brownie rectangle; spread with remaining Peppermint Cream. Refrigerate uncovered until serving.
- Meanwhile, place a piece of cooking parchment or waxed paper on cookie sheet. Draw 1 1/2- to 2-inch tree outlines or trace around 2-inch tree-shaped cookie cutter, leaving 1/2 inch space between each tree. Center toothpick at bottom of and 1/2 inch into each tree outline. In 1-quart saucepan, heat 1 cup chocolate chips and the shortening over low heat, stirring constantly, until chips are melted.
- Pour chocolate into decorating bag fitted with plain tip or resealable plastic bag; snip one corner. Starting at top of each tree outline, pipe chocolate over tree and end of toothpick within tree; fill center with random, squiggly lines. Refrigerate until chocolate hardens. Gently remove trees from paper; refrigerate until serving.
- Just before serving, sprinkle torte with candies and arrange Chocolate Trees on top. Store covered in refrigerator.

Nutrition Facts

PROTEIN 4.28% **FAT 51.38%** **CARBS 44.34%**

Properties

Glycemic Index:3, Glycemic Load:0.28, Inflammation Score:-5, Nutrition Score:6.8273913031039%

Nutrients (% of daily need)

Calories: 594.94kcal (29.75%), Fat: 34.15g (52.54%), Saturated Fat: 17.62g (110.11%), Carbohydrates: 66.29g (22.1%), Net Carbohydrates: 63.89g (23.23%), Sugar: 44.91g (49.9%), Cholesterol: 48.28mg (16.09%), Sodium: 234.49mg (10.2%), Alcohol: 0.08g (100%), Alcohol %: 0.07% (100%), Caffeine: 25.8mg (8.6%), Protein: 6.41g (12.81%), Manganese: 0.4mg (20.03%), Iron: 3.54mg (19.65%), Copper: 0.38mg (19.05%), Magnesium: 56.22mg (14.06%), Vitamin A: 625.16IU (12.5%), Phosphorus: 112.3mg (11.23%), Fiber: 2.4g (9.6%), Selenium: 4.9µg (7%), Zinc: 0.95mg (6.32%), Potassium: 218.49mg (6.24%), Vitamin B2: 0.1mg (6.16%), Calcium: 53.01mg (5.3%), Vitamin E: 0.6mg (3.97%), Vitamin K: 3.62µg (3.45%), Vitamin B5: 0.26mg (2.63%), Vitamin D: 0.39µg (2.59%), Vitamin B12: 0.13µg (2.24%), Vitamin B6: 0.03mg (1.47%), Vitamin B3: 0.29mg (1.43%), Vitamin B1: 0.02mg (1.26%)