



## Pumpkin Almond Chocolate Torte

READY IN



250 min.

SERVINGS



20

CALORIES



218 kcal

DESSERT

### Ingredients

- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 1.5 teaspoons almond extract gluten-free
- ☐ 2 cups whipping cream
- ☐ 0.5 cup powdered sugar
- ☐ 1 teaspoon pumpkin pie spice
- ☐ 2 teaspoons vanilla gluten-free
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 0.3 cup candied almonds gluten-free coarsely chopped

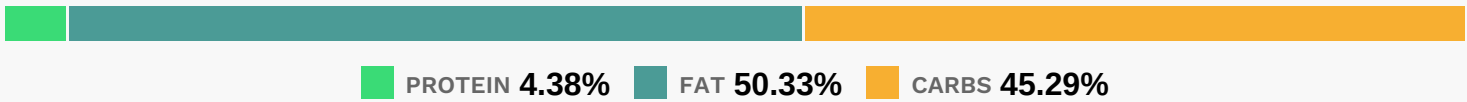
# Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ hand mixer

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Generously grease bottoms only of 2 (9-inch) round cake pans with shortening.
- ☐ Make cake mix as directed on box, using water, butter and eggs and stirring in almond extract.
- ☐ Bake as directed. Cool 10 minutes; run knife around edge of pans to loosen.
- ☐ Remove cakes from pans to cooling racks. Cool completely, about 1 hour.
- ☐ In chilled large bowl, beat whipping cream, powdered sugar, pumpkin pie spice and vanilla with electric mixer on high speed until stiff peaks form. Fold in pumpkin.
- ☐ Cut each cake horizontally to make 2 layers.
- ☐ Place 1 bottom layer, cut side up, on serving plate; top with one-fourth of the whipped cream mixture. Top with another cake layer, cut side down. Top with one-fourth of whipped cream mixture. Repeat with remaining 2 layers and whipped cream mixture.
- ☐ Sprinkle with almonds. Refrigerate 2 hours. Cover and refrigerate any remaining torte.

# Nutrition Facts



# Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-7, Nutrition Score:5.2165217555088%

# Nutrients (% of daily need)

Calories: 218.33kcal (10.92%), Fat: 12.65g (19.45%), Saturated Fat: 6.26g (39.13%), Carbohydrates: 25.6g (8.53%), Net Carbohydrates: 23.86g (8.68%), Sugar: 14.33g (15.93%), Cholesterol: 26.89mg (8.96%), Sodium: 210.61mg (9.16%), Alcohol: 0.24g (100%), Alcohol %: 0.46% (100%), Protein: 2.48g (4.96%), Vitamin A: 1471.11IU (29.42%), Phosphorus: 83.99mg (8.4%), Manganese: 0.16mg (8.18%), Fiber: 1.74g (6.98%), Iron: 1.22mg (6.78%), Vitamin E:

0.95mg (6.31%), Vitamin B2: 0.11mg (6.28%), Copper: 0.12mg (6.06%), Calcium: 57.33mg (5.73%), Selenium: 3.59µg (5.13%), Folate: 19.48µg (4.87%), Magnesium: 19.44mg (4.86%), Potassium: 123.22mg (3.52%), Vitamin B1: 0.05mg (3.02%), Vitamin D: 0.38µg (2.54%), Vitamin B5: 0.25mg (2.49%), Vitamin B3: 0.45mg (2.25%), Zinc: 0.33mg (2.19%), Vitamin B6: 0.04mg (2.05%), Vitamin K: 1.6µg (1.52%)