



Pumpkin Almond Chocolate Torte

READY IN



250 min.

SERVINGS



20

CALORIES



312 kcal

DESSERT

Ingredients

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

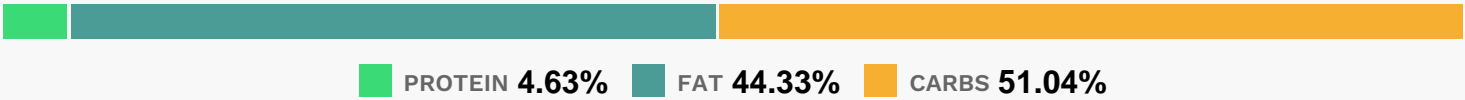
Equipment

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

Directions

- ☐ Heat oven to 350F (325F 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:7.2256522541461%

Nutrients (% of daily need)

Calories: 312.22kcal (15.61%), Fat: 16.07g (24.72%), Saturated Fat: 6.98g (43.6%), Carbohydrates: 41.62g (13.87%), Net Carbohydrates: 39.35g (14.31%), Sugar: 22.74g (25.26%), Cholesterol: 26.89mg (8.96%), Sodium: 391.59mg (17.03%), Alcohol: 0.24g (100%), Alcohol %: 0.35% (100%), Caffeine: 4.75mg (1.58%), Protein: 3.77g (7.54%), Vitamin A: 1471.77IU (29.44%), Phosphorus: 143.22mg (14.32%), Iron: 2.21mg (12.27%), Manganese: 0.21mg (10.62%), Copper:

0.21mg (10.45%), Fiber: 2.27g (9.08%), Selenium: 6.31µg (9.02%), Calcium: 90.24mg (9.02%), Vitamin B2: 0.14mg (8.34%), Folate: 33.08µg (8.27%), Vitamin E: 1.19mg (7.93%), Magnesium: 29.75mg (7.44%), Potassium: 195.61mg (5.59%), Vitamin B1: 0.08mg (5.5%), Vitamin B3: 0.8mg (4.01%), Zinc: 0.5mg (3.36%), Vitamin B5: 0.28mg (2.79%), Vitamin D: 0.38µg (2.54%), Vitamin B6: 0.05mg (2.48%), Vitamin K: 2.43µg (2.32%)