



Raspberry-Fudge Fantasy Torte

READY IN



195 min.

SERVINGS



12

CALORIES



734 kcal

DESSERT

Ingredients

- ☐ 0.7 cup semisweet chocolate chips miniature
- ☐ 1 box chocolate cake mix
- ☐ 1 cup water
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 3 cups whipping cream
- ☐ 0.3 cup powdered sugar
- ☐ 1.5 cups raspberries fresh
- ☐ 0.3 cup raspberry jam seedless

- ☐ 1.5 cups semisweet chocolate chips miniature

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease and lightly flour bottoms and sides of two 8- or 9-inch round pans.
- ☐ In small bowl, toss 2/3 cup chocolate chips with 1 tablespoon cake mix. In large bowl, beat remaining cake mix, water, butter and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in coated chocolate chips; pour into pans.
- ☐ Bake as directed on box for 8- or 9-inch rounds. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour. Refrigerate layers 45 minutes for easier handling.
- ☐ In chilled large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until soft peaks form. In medium bowl, gently stir together 1 cup of the raspberries and the preserves; fold in 1 1/2 cups of the whipped cream.
- ☐ Trim off rounded top of one layer. Slice each cake layer in half horizontally to make a total of 4 layers. Reserve untrimmed top layer.
- ☐ Place 1 layer, cut side up, on serving plate; spread with about 3/4 cup raspberry-cream mixture. Repeat with second and third layers. Top with reserved cake layer, cut side down. Frost side and top of cake with remaining whipped cream. Arrange remaining 1/2 cup raspberries over top of cake. Press 1 1/2 cups chocolate chips into side of cake. Store loosely covered in refrigerator.

Nutrition Facts



 PROTEIN 4.32%  FAT 62.58%  CARBS 33.1%

Properties

Glycemic Index:6.75, Glycemic Load:3.73, Inflammation Score:-8, Nutrition Score:14.810000160466%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 734.47kcal (36.72%), Fat: 52.22g (80.35%), Saturated Fat: 26.2g (163.74%), Carbohydrates: 62.15g (20.72%), Net Carbohydrates: 56.79g (20.65%), Sugar: 39.75g (44.17%), Cholesterol: 110.72mg (36.91%), Sodium: 426.37mg (18.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 40.7mg (13.57%), Protein: 8.1g (16.23%), Manganese: 0.75mg (37.72%), Copper: 0.72mg (35.9%), Phosphorus: 272.87mg (27.29%), Iron: 4.72mg (26.24%), Vitamin A: 1299.76IU (26%), Magnesium: 101.75mg (25.44%), Fiber: 5.36g (21.44%), Selenium: 13.45µg (19.22%), Vitamin B2: 0.26mg (15.16%), Calcium: 135.02mg (13.5%), Potassium: 466.67mg (13.33%), Zinc: 1.78mg (11.84%), Vitamin E: 1.75mg (11.66%), Folate: 34.15µg (8.54%), Vitamin D: 1.17µg (7.81%), Vitamin K: 7.55µg (7.19%), Vitamin B1: 0.1mg (6.56%), Vitamin C: 5.14mg (6.23%), Vitamin B5: 0.56mg (5.57%), Vitamin B3: 1.08mg (5.38%), Vitamin B12: 0.28µg (4.66%), Vitamin B6: 0.08mg (3.95%)