



Raspberry Fudge Torte

READY IN



210 min.

SERVINGS



12

CALORIES



544 kcal

DESSERT

Ingredients

- ☐ 0.8 cup chocolate frosting
- ☐ 4 teaspoons cornstarch
- ☐ 3 eggs
- ☐ 1 box chocolate cake mix with pudding (1 lb 2.25 oz)
- ☐ 0.3 cup cooking oil
- ☐ 1 cup raspberries fresh
- ☐ 10 oz karo syrup frozen thawed
- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 8 oz cream sour

- ☐ 2 tablespoons sugar
- ☐ 1 teaspoon vanilla
- ☐ 0.8 cup water
- ☐ 0.5 cup whipping cream

Equipment

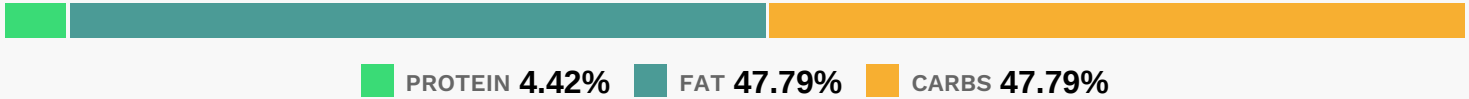
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ sieve
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (if using dark or nonstick pans, heat oven to 325°F). Grease and flour two 9-inch round cake pans. In large bowl, beat all cake ingredients except chocolate chips with electric mixer on low speed 30 seconds. Beat 2 minutes on medium speed. Stir in chocolate chips.
- ☐ Pour batter into pans.
- ☐ Bake 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.
- ☐ Remove from pans; place on cooling racks. Cool completely, about 1 hour. (Wrap and freeze 1 cake layer for a later use.)
- ☐ Meanwhile, to remove seeds from raspberries, place strainer over small saucepan; pour raspberries into strainer. Press raspberries through strainer with back of spoon to remove seeds; discard seeds. Stir sugar and cornstarch into raspberries until smooth. Cook over low heat until mixture is bubbly and thickened, stirring constantly. Boil 1 minute.
- ☐ Place waxed paper or plastic wrap over surface of mixture; refrigerate 30 minutes or until cold. Fold in whipped cream.
- ☐ To assemble torte, place cake layer, top side down, on serving plate.

- ☐ Spread with thin layer of frosting. Top with raspberry cream, spreading to within 1/2 inch of edge. Frost sides of torte with remaining frosting. Refrigerate at least 1 hour before serving.
- ☐ Just before serving, arrange raspberries around top edge of torte. If desired, garnish with additional fresh raspberries and mint sprigs. Store torte in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.01, Glycemic Load:1.54, Inflammation Score:-4, Nutrition Score:9.9543477866961%

Flavonoids

Cyanidin: 4.58mg, Cyanidin: 4.58mg, Cyanidin: 4.58mg, Cyanidin: 4.58mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.1mg, Pelargonidin: 0.1mg, Pelargonidin: 0.1mg, Pelargonidin: 0.1mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.35mg, Epicatechin: 0.35mg, Epicatechin: 0.35mg, Epicatechin: 0.35mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 544.48kcal (27.22%), Fat: 30.24g (46.53%), Saturated Fat: 11.29g (70.59%), Carbohydrates: 68.05g (22.68%), Net Carbohydrates: 64.82g (23.57%), Sugar: 46.69g (51.88%), Cholesterol: 64.46mg (21.49%), Sodium: 366.7mg (15.94%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 21.2mg (7.07%), Protein: 6.3g (12.6%), Manganese: 0.45mg (22.44%), Copper: 0.44mg (22.14%), Phosphorus: 204.52mg (20.45%), Iron: 3.36mg (18.64%), Selenium: 10.66µg (15.23%), Magnesium: 60.9mg (15.22%), Vitamin E: 2.19mg (14.6%), Fiber: 3.22g (12.9%), Calcium: 117.91mg (11.79%), Vitamin B2: 0.17mg (10.28%), Potassium: 322.15mg (9.2%), Vitamin K: 8.64µg (8.23%), Folate: 31.26µg (7.82%), Zinc: 1.12mg (7.49%), Vitamin A: 337.3IU (6.75%), Vitamin B1: 0.08mg (5.52%), Vitamin B3: 0.85mg (4.26%), Vitamin B5: 0.4mg (4.02%), Vitamin C: 2.85mg (3.45%), Vitamin B12: 0.19µg (3.15%), Vitamin B6: 0.06mg (2.85%), Vitamin D: 0.38µg (2.52%)