



Raspberry-Glazed Double Chocolate Dessert



Vegetarian



Gluten Free

READY IN



255 min.

SERVINGS



16

CALORIES



441 kcal

DESSERT

Ingredients

- ☐ 16 oz baker's chocolate
- ☐ 1 cup butter unsalted
- ☐ 6 eggs
- ☐ 8 oz chocolate white cut into small pieces
- ☐ 0.5 cup whipping cream
- ☐ 1 tablespoon butter unsalted
- ☐ 10 oz raspberries frozen thawed
- ☐ 1 tablespoon cornstarch

- ☐ 1 cup whipping cream
- ☐ 1 cup raspberries fresh

Equipment

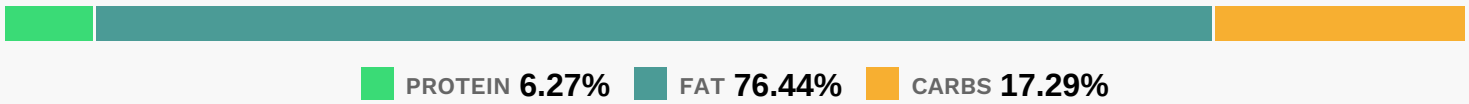
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ sieve
- ☐ hand mixer
- ☐ springform pan
- ☐ pastry bag

Directions

- ☐ Heat oven to 400°F. Spray 9-inch springform pan with cooking spray. In medium saucepan, melt semisweet chocolate and 1 cup butter over medium-low heat, stirring constantly until smooth. Cool 35 minutes or until completely cooled.
- ☐ Beat eggs in small bowl with electric mixer on high speed 5 minutes or until light and lemon colored. Fold cooled chocolate into eggs until well blended.
- ☐ Pour into pan.
- ☐ Bake 15 minutes. Dessert will be soft in center. Cool completely in pan on cooling rack, about 1 hour 30 minutes. Refrigerate 1 hour 30 minutes or until firm.
- ☐ Meanwhile, place white chocolate baking bars in small bowl. In small saucepan, bring 1/2 cup whipping cream and 1 tablespoon butter just to a boil.
- ☐ Pour over chocolate; stir until smooth. Cool completely, about 5 minutes. Refrigerate 1 hour or until chilled.
- ☐ Place strainer over small saucepan; pour raspberries into strainer. Press mixture with back of spoon through strainer to remove seeds; discard seeds. Stir in cornstarch. Cook over medium heat until mixture boils and thickens, stirring constantly. Cool 30 minutes or until completely cooled.

- ☐
- Spread white chocolate ganache on top of cooled dessert.
- ☐
- Spread raspberry glaze over ganache. Refrigerate 30 minutes; serve or refrigerate until serving time.
- ☐
- To serve, let dessert stand at room temperature for 1 hour. In medium bowl, beat 1 cup whipping cream until stiff peaks form. Spoon whipped cream into pastry bag with large star tip. Pipe cream onto edge of dessert.
- ☐
- Garnish with fresh raspberries.

Nutrition Facts



Properties

Glycemic Index:7.63, Glycemic Load:6.21, Inflammation Score:-7, Nutrition Score:15.48000008127%

Flavonoids

Cyanidin: 11.54mg, Cyanidin: 11.54mg, Cyanidin: 11.54mg, Cyanidin: 11.54mg Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 0.25mg, Pelargonidin: 0.25mg, Pelargonidin: 0.25mg, Pelargonidin: 0.25mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 18.57mg, Catechin: 18.57mg, Catechin: 18.57mg, Catechin: 18.57mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 41.1mg, Epicatechin: 41.1mg, Epicatechin: 41.1mg, Epicatechin: 41.1mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg

Nutrients (% of daily need)

Calories: 440.91kcal (22.05%), Fat: 41.39g (63.67%), Saturated Fat: 25.31g (158.2%), Carbohydrates: 21.07g (7.02%), Net Carbohydrates: 14.69g (5.34%), Sugar: 10.46g (11.62%), Cholesterol: 121.95mg (40.65%), Sodium: 50.97mg (2.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 22.68mg (7.56%), Protein: 7.63g (15.27%), Manganese: 1.36mg (67.86%), Copper: 0.96mg (48.24%), Iron: 5.46mg (30.32%), Magnesium: 103.81mg (25.95%), Fiber: 6.38g (25.51%), Zinc: 3.22mg (21.47%), Phosphorus: 194.95mg (19.5%), Vitamin A: 806.08IU (16.12%), Selenium: 8.88µg (12.69%), Vitamin B2: 0.2mg (11.79%), Potassium: 361.52mg (10.33%), Calcium: 90.74mg (9.07%), Vitamin C: 6.81mg (8.26%), Vitamin E: 1.2mg (7.98%), Vitamin K: 7.82µg (7.45%), Vitamin D: 0.91µg (6.09%), Folate: 23.33µg (5.83%), Vitamin B5: 0.54mg (5.43%), Vitamin B12: 0.29µg (4.79%), Vitamin B1: 0.07mg (4.7%), Vitamin B3: 0.67mg (3.37%), Vitamin B6: 0.07mg (3.29%)