



## Raspberry Walnut Torte

READY IN



90 min.

SERVINGS



8

CALORIES



685 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 1.8 cups cake flour
- 8 ounce cream cheese softened
- 3 eggs
- 1.5 cups heavy cream
- 12 ounce raspberry preserves
- 0.1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup ground walnuts

- 1 cup sugar white

## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- pastry bag

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. In a medium bowl mix together the flour, baking powder, 1/2 teaspoon salt and ground walnuts. Set aside. In a small bowl whip 1 1/2 cups cream until stiff peaks form. Set aside.
- In a large bowl combine 1 1/2 cups sugar, eggs and 3 teaspoons vanilla. Beat 5 minutes at highest speed of an electric mixer. fold in flour mixture alternately with whipped cream.
- Pour batter into prepared pans.
- Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let cool in pan for 15 minutes, then turn out onto a wire rack and cool completely.
- To make the Frosting: In a large bowl combine cream cheese, 1 cup sugar 1/8 teaspoon salt and 1 teaspoon vanilla. Beat until smooth. In a separate small bowl, whip 1/2 cups whipping cream until stiff peaks form. Fold whipped cream into cream cheese mixture.
- To assemble cake: Split each layer in half horizontally to form 4 layers.
- Place 1 layer on serving plate; spread with 1/2 cup frosting. Top with second layer; spread with 1/2 cup preserves. Top with 3rd layer; spread with 1/2 cup frosting. Top with remaining cake layer. Frost sides of cake with frosting, reserving about 1 cup for decorating.
- Spread remaining preserves on top of cake. Using a pastry bag and a star tip, pipe reserved frosting in a lattice design on the top of cake, pipe border around top and bottom edges of cake. Store in refrigerator.

# Nutrition Facts

PROTEIN 6.16% FAT 48.39% CARBS 45.45%

## Properties

Glycemic Index:41.39, Glycemic Load:47.04, Inflammation Score:-6, Nutrition Score:11.374347831892%

## Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

## Nutrients (% of daily need)

Calories: 685.34kcal (34.27%), Fat: 37.53g (57.74%), Saturated Fat: 17.47g (109.21%), Carbohydrates: 79.33g (26.44%), Net Carbohydrates: 77.22g (28.08%), Sugar: 48.53g (53.93%), Cholesterol: 140.44mg (46.81%), Sodium: 281.57mg (12.24%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 10.75g (21.49%), Manganese: 0.74mg (37.17%), Selenium: 21.42µg (30.6%), Vitamin A: 1129.29IU (22.59%), Phosphorus: 196.03mg (19.6%), Vitamin B2: 0.3mg (17.67%), Copper: 0.35mg (17.45%), Calcium: 152.22mg (15.22%), Folate: 40.13µg (10.03%), Magnesium: 39.63mg (9.91%), Fiber: 2.11g (8.42%), Vitamin B6: 0.16mg (7.84%), Zinc: 1.17mg (7.83%), Iron: 1.37mg (7.6%), Vitamin B5: 0.74mg (7.4%), Vitamin E: 1.09mg (7.27%), Vitamin D: 1.04µg (6.96%), Vitamin B1: 0.1mg (6.71%), Potassium: 228.62mg (6.53%), Vitamin C: 4.2mg (5.09%), Vitamin B12: 0.28µg (4.68%), Vitamin B3: 0.52mg (2.61%), Vitamin K: 2.55µg (2.43%)