



Red Velvet Torte with White Truffle Frosting

 Dairy Free

READY IN



165 min.

SERVINGS



12

CALORIES



439 kcal

DESSERT

Ingredients

- 3 eggs
- 1 box chocolate cake mix
- 1.5 cups vanilla extract white
- 1 oz food coloring red
- 1 tablespoons cocoa powder unsweetened
- 2.3 cups vanilla frosting (from two containers)
- 0.5 cup vegetable oil
- 1 cup water

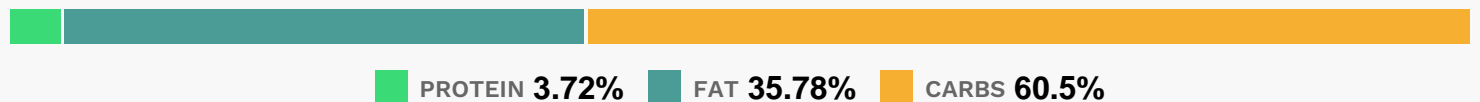
Equipment

- bowl
- oven
- hand mixer
- microwave

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Grease and flour two 8-inch round cake pans, or spray with baking spray with flour. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes.
- Pour into pans.
- Bake and cool as directed on box for 8-inch rounds. Refrigerate layers about 45 minutes for easier handling. 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.
- In medium microwavable bowl, microwave baking chips uncovered on Medium (50%) 4 to 5 minutes, stirring halfway through microwave time. Stir until smooth; cool 5 minutes. Stir in frosting until well blended.
- Place 1 cake layer bottom, cut side up, on serving plate; spread with about 3/4 cup of the frosting. Repeat with second and third cake layers. Top with reserved cake layer, cut side down; frost with remaining frosting. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:12.37, Inflammation Score:-2, Nutrition Score:5.9913043613019%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 438.83kcal (21.94%), Fat: 15.42g (23.72%), Saturated Fat: 3.09g (19.32%), Carbohydrates: 58.66g (19.55%), Net Carbohydrates: 57.64g (20.96%), Sugar: 43.86g (48.74%), Cholesterol: 40.92mg (13.64%), Sodium: 394mg (17.13%), Alcohol: 8.94g (100%), Alcohol %: 7.71% (100%), Caffeine: 4.92mg (1.64%), Protein: 3.61g (7.21%), Vitamin B2: 0.26mg (15.39%), Phosphorus: 131.23mg (13.12%), Selenium: 7.94µg (11.35%), Iron: 1.97mg (10.94%), Vitamin K: 10.26µg (9.77%), Copper: 0.19mg (9.48%), Vitamin E: 1.31mg (8.75%), Manganese: 0.16mg (7.96%), Folate: 31.01µg (7.75%), Calcium: 65.42mg (6.54%), Magnesium: 24.06mg (6.02%), Potassium: 193.2mg (5.52%), Vitamin B1: 0.07mg (4.87%), Fiber: 1.02g (4.07%), Vitamin B3: 0.8mg (3.99%), Zinc: 0.52mg (3.46%), Vitamin B5: 0.25mg (2.51%), Vitamin B6: 0.04mg (2%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.22µg (1.47%), Vitamin A: 60.48IU (1.21%)