



## Satiny Mocha Torte

READY IN



45 min.

SERVINGS



8

CALORIES



574 kcal

DESSERT

### Ingredients

- 18.3 ounce devil's food cake mix without pudding
- 0.8 cup hazelnuts in the skins whole
- 1.5 tablespoons coffee powder instant swiss-style flavored
- 1.3 cups milk
- 6 ounce bittersweet chocolate chopped
- 0.8 cup whipping cream
- 5.6 ounce mocha mousse mix
- 5.6 ounce mocha mousse mix

## Equipment

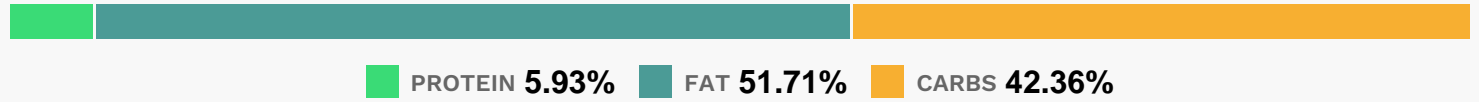
- frying pan
- sauce pan
- oven
- wax paper
- kitchen towels
- spatula
- colander

## Directions

- Place hazelnuts in an ungreased 15" x 10" x 1" jellyroll pan. Toast at 350 for 12 minutes or until skins begin to split.
- Transfer hot nuts to a colander; cover with a kitchen towel. Rub nuts briskly with towel to remove skins.
- Let nuts cool, and chop.
- Grease and flour two 9" cakepans. Prepare cake mix according to package directions; pour into prepared pans.
- Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean.
- Let cool in pans on wire racks 15 minutes; remove from pans, and let cool completely on wire racks.
- Prepare mousse mix according to package directions, using 1 1/3 cups milk; cover and chill.
- Split cake layers in half horizontally to make 4 layers.
- Place 1 layer on a serving plate lined with wax paper.
- Spread one-third of mousse over layer. Repeat procedure with second and third layers and remaining mousse. Top stack with fourth layer. Chill 30 minutes.
- Combine whipping cream and coffee powder in a saucepan; bring to a simmer over medium heat.
- Remove from heat; add chocolate.
- Let stand 1 minute. Stir until chocolate melts. Cool 30 minutes.

- Pour chocolate glaze over torte, letting excess drip down sides onto wax paper. Using a small spatula, smooth excess glaze onto sides of torte. Gently press hazelnuts onto sides of glazed torte. Carefully pull wax paper from beneath torte. Store in refrigerator.
- Note: We used Duncan Hines devil's food cake mix, Nestle mocha mousse mixes, and General Foods International Coffees Suisse Mocha.

## Nutrition Facts



### Properties

Glycemic Index:6.63, Glycemic Load:0.84, Inflammation Score:-6, Nutrition Score:15.612608764483%

### Flavonoids

Cyanidin: 0.75mg, Cyanidin: 0.75mg, Cyanidin: 0.75mg, Cyanidin: 0.75mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg

### Nutrients (% of daily need)

Calories: 574.13kcal (28.71%), Fat: 34.44g (52.98%), Saturated Fat: 13.19g (82.42%), Carbohydrates: 63.47g (21.16%), Net Carbohydrates: 59.13g (21.5%), Sugar: 35.67g (39.63%), Cholesterol: 31.37mg (10.46%), Sodium: 557.5mg (24.24%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 54.84mg (18.28%), Protein: 8.89g (17.77%), Manganese: 1.14mg (56.93%), Copper: 0.72mg (36.09%), Phosphorus: 319.38mg (31.94%), Iron: 4.85mg (26.92%), Magnesium: 95.66mg (23.92%), Calcium: 189.08mg (18.91%), Vitamin E: 2.76mg (18.38%), Fiber: 4.34g (17.38%), Selenium: 11.64µg (16.62%), Potassium: 525.86mg (15.02%), Vitamin B1: 0.22mg (14.43%), Folate: 53.7µg (13.43%), Vitamin B2: 0.23mg (13.26%), Zinc: 1.58mg (10.53%), Vitamin B3: 1.74mg (8.68%), Vitamin A: 408.7IU (8.17%), Vitamin B6: 0.13mg (6.43%), Vitamin K: 6.44µg (6.13%), Vitamin D: 0.8µg (5.36%), Vitamin B12: 0.29µg (4.89%), Vitamin B5: 0.46mg (4.65%), Vitamin C: 0.84mg (1.02%)