



Shortcut Sachertorte

READY IN



45 min.

SERVINGS



10

CALORIES



489 kcal

DESSERT

Ingredients

- ☐ 3 large eggs
- ☐ 18.3 ounce swiss chocolate cake mix without pudding
- ☐ 10 ounce raspberry jam seedless
- ☐ 1 cup semisweet chocolate mini-morsels
- ☐ 0.5 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 10 servings garnishes: whipped cream fresh grated
- ☐ 0.5 cup whipping cream

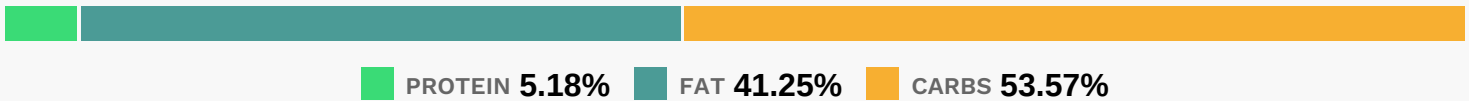
Equipment

- ☐ oven
- ☐ hand mixer
- ☐ microwave
- ☐ spatula

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer 2 minutes. Spoon batter into 3 greased and floured 8-inch round cakepans.
- ☐ Bake at 350 for 18 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely on wire racks.
- ☐ Spread jam between layers.
- ☐ Microwave whipping cream at HIGH 1 minute; add chocolate morsels, stirring until melted.
- ☐ Pour mixture over top of cake, using a spatula to spread dripping mixture around sides of cake.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:5.5, Glycemic Load:10.57, Inflammation Score:-4, Nutrition Score:10.190869517948%

Nutrients (% of daily need)

Calories: 488.55kcal (24.43%), Fat: 23.08g (35.51%), Saturated Fat: 9.31g (58.16%), Carbohydrates: 67.45g (22.48%), Net Carbohydrates: 64.41g (23.42%), Sugar: 40.76g (45.29%), Cholesterol: 70.36mg (23.45%), Sodium: 463.85mg (20.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 21.6mg (7.2%), Protein: 6.52g (13.04%), Copper: 0.48mg (24.17%), Phosphorus: 229.78mg (22.98%), Iron: 3.91mg (21.73%), Selenium: 13.5µg (19.28%), Manganese: 0.38mg (18.81%), Magnesium: 60.96mg (15.24%), Fiber: 3.03g (12.13%), Vitamin B2: 0.2mg (12.02%), Calcium: 111.95mg (11.19%), Folate: 42.72µg (10.68%), Potassium: 329.46mg (9.41%), Vitamin E: 1.16mg (7.75%), Zinc:

1.15mg (7.64%), Vitamin K: 7.73µg (7.36%), Vitamin B1: 0.11mg (7.12%), Vitamin A: 266.73IU (5.33%), Vitamin B3: 1.01mg (5.06%), Vitamin B5: 0.39mg (3.92%), Vitamin D: 0.49µg (3.27%), Vitamin C: 2.57mg (3.11%), Vitamin B12: 0.19µg (3.1%), Vitamin B6: 0.06mg (3.09%)