



Walnut-Blackberry Torte with Mocha Buttercream

READY IN



180 min.

SERVINGS



10

CALORIES



592 kcal

DESSERT

Ingredients

- ☐ 6 large eggs separated
- ☐ 0.3 cup flour all-purpose
- ☐ 1.5 teaspoons gelatin powder unflavored (less than 1 envelope)
- ☐ 10 servings mocha buttercream
- ☐ 0.8 cup strained blackberry preserves (with seeds)
- ☐ 0.8 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 0.5 cup butter unsalted softened

- ☐ 1 teaspoon vanilla
- ☐ 6 oz walnuts
- ☐ 1 tablespoon water

Equipment

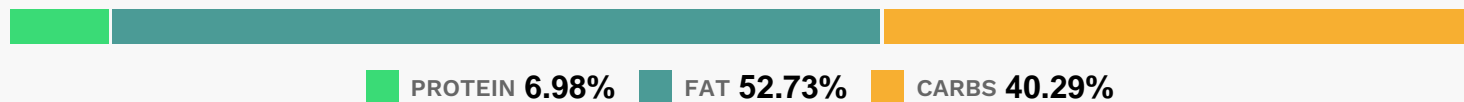
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ double boiler
- ☐ baking pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ pastry bag
- ☐ cutting board

Directions

- ☐ Preheat oven to 350°F. Butter a 15- by 10- by 1-inch baking pan and line bottom with wax or parchment paper. Butter paper.
- ☐ Pulse walnuts in a food processor until finely chopped (do not allow to become a paste) and stir together with flour in a bowl.
- ☐ Beat together butter and 1/3 cup sugar in a large bowl with an electric mixer until pale and fluffy.
- ☐ Add yolks 1 at a time, beating well after each addition, then beat in vanilla. Stir in nut mixture by hand.

- ☐ Beat egg whites with salt with cleaned beaters in another bowl at medium speed until they hold soft peaks.
- ☐ Add remaining 1/3 cup sugar and beat at high speed until whites just hold stiff peaks. Stir one fourth of whites into batter to lighten, then fold in remaining whites gently but thoroughly.
- ☐ Spread batter evenly in baking pan, smoothing top.
- ☐ Bake in middle of oven until center is set and top is pale golden, 25 to 30 minutes. Cool cake in pan on a rack. Cover cake with an inverted baking sheet, then invert cake onto it and remove paper.
- ☐ Reinvert cake onto a cutting board. Trim about 1/4 inch from each side of cake with a sharp knife, then cut cake crosswise into 4 equal rectangles (each about 9 by 3 1/2 inches). Line baking sheet with wax or parchment paper and transfer cake to baking sheet, arranging layers side by side, touching.
- ☐ Sprinkle gelatin over water in a small bowl and let stand 1 minute to soften.
- ☐ Heat strained preserves in a double boiler or a metal bowl set over a saucepan of simmering water until warm, then add gelatin mixture and stir until dissolved, about 2 minutes.
- ☐ Remove bowl from heat and set in a larger bowl of ice water. Cool, stirring occasionally, until cold, 5 to 10 minutes.
- ☐ Spread jam evenly over cake layers and chill until set, about 1 hour.
- ☐ Reserve the nicest-looking cake layer for top. Put 1 cake layer, jam side up, on a cake platter and spread with 1/3 cup buttercream. Top with second cake layer, jam side up, and spread with 1/3 cup buttercream. Top with third layer, jam side up, and spread with 1/3 cup buttercream. Top with reserved cake layer, jam side up. Frost sides of cake with about 1 cup buttercream.
- ☐ Transfer remaining buttercream to pastry bag and pipe a decorative border around top edge of cake.
- ☐ Cake layers spread with jam can be made 1 day ahead of assembling and chilled, loosely covered with plastic wrap(use toothpicks to hold wrap away from jam).Cake may be assembled 1 day ahead and chilled in a cake keeper or loosely covered with plastic wrap(use toothpicks to hold wrap away from frosting). Bring to room temperature before serving.

Nutrition Facts



Properties

Glycemic Index:22.01, Glycemic Load:21.36, Inflammation Score:-5, Nutrition Score:11.811304196067%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg

Nutrients (% of daily need)

Calories: 592.08kcal (29.6%), Fat: 35.25g (54.23%), Saturated Fat: 13.82g (86.38%), Carbohydrates: 60.61g (20.2%), Net Carbohydrates: 56.08g (20.39%), Sugar: 43.3g (48.11%), Cholesterol: 141.2mg (47.07%), Sodium: 238.26mg (10.36%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Caffeine: 335.6mg (111.87%), Protein: 10.5g (21%), Manganese: 0.85mg (42.7%), Copper: 0.57mg (28.26%), Selenium: 13.52µg (19.31%), Magnesium: 75.64mg (18.91%), Vitamin B2: 0.32mg (18.65%), Phosphorus: 184.58mg (18.46%), Fiber: 4.53g (18.13%), Iron: 2.44mg (13.53%), Folate: 42.92µg (10.73%), Zinc: 1.5mg (9.99%), Vitamin A: 449.04IU (8.98%), Calcium: 82.58mg (8.26%), Vitamin B6: 0.17mg (8.25%), Potassium: 281.02mg (8.03%), Vitamin B1: 0.11mg (7.65%), Vitamin B5: 0.64mg (6.37%), Vitamin E: 0.82mg (5.48%), Vitamin D: 0.77µg (5.14%), Vitamin B12: 0.29µg (4.77%), Vitamin K: 3.72µg (3.54%), Vitamin B3: 0.71mg (3.53%), Vitamin C: 2.47mg (2.99%)