



White Chocolate-Almond Torte

READY IN



205 min.

SERVINGS



12

CALORIES



615 kcal

DESSERT

Ingredients

- 6 oz slivered almonds
- 1.8 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 0.5 cup butter softened
- 0.8 cup granulated sugar
- 3 eggs
- 0.3 cup milk
- 1 tablespoon almond extract

- 1 teaspoon vanilla
- 6 oz chocolate white chopped
- 4 oz chocolate white chopped
- 2 tablespoons water boiling
- 1 teaspoon vanilla
- 0.8 cup butter softened
- 2.5 cups powdered sugar

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- knife
- blender
- hand mixer
- springform pan

Directions

- Heat oven to 325°F. Grease bottom and side of 9- or 10-inch springform pan with shortening; lightly flour.
- Place almonds on ungreased cookie sheet; bake 4 to 7 minutes, stirring occasionally, until lightly browned. Reserve 2 tablespoons almonds for garnish.
- Place remaining almonds in food processor or blender. Cover; process until almonds are ground; set aside.
- In small bowl, mix flour, baking powder and salt; set aside. In large bowl, beat 1/2 cup butter and the granulated sugar with electric mixer on medium speed, scraping bowl occasionally, until fluffy.

- Add eggs one at a time, beating on high speed after each addition until smooth and blended.
- Add milk, liqueur, 1 teaspoon vanilla, the flour mixture and ground almonds; beat on medium speed until smooth. Stir in 6 ounces white chocolate.
- Spread batter in pan.
- Bake 50 to 55 minutes or until center springs back when lightly touched and top is evenly browned. Cool 15 minutes; remove side of pan. Cool completely, about 1 hour 30 minutes.
- Meanwhile, in 2-quart saucepan, heat 4 ounces white chocolate and boiling water over low heat, stirring constantly, just until chocolate is melted. Stir in 1 teaspoon vanilla; cool to room temperature. In large bowl, beat 3/4 cup butter on medium speed until fluffy. Gradually beat in cooled white chocolate mixture and powdered sugar until smooth.
- Run long knife under cake to loosen from pan bottom; transfer to serving plate.
- Spread frosting over side and top of torte.
- Garnish with reserved toasted almonds.

Nutrition Facts



■ **PROTEIN 5.15%**
■ **FAT 50.57%**
■ **CARBS 44.28%**

Properties

Glycemic Index:35.42, Glycemic Load:28.85, Inflammation Score:-7, Nutrition Score:10.697826160685%

Flavonoids

Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg, Isorhamnetin: 0.37mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 615.15kcal (30.76%), Fat: 35.12g (54.03%), Saturated Fat: 9.54g (59.61%), Carbohydrates: 69.2g (23.07%), Net Carbohydrates: 66.89g (24.32%), Sugar: 52.04g (57.82%), Cholesterol: 46.49mg (15.5%), Sodium: 346.99mg (15.09%), Alcohol: 0.6g (100%), Alcohol %: 0.55% (100%), Protein: 8.04g (16.08%), Vitamin E: 4.72mg (31.45%), Vitamin B2: 0.39mg (23.12%), Manganese: 0.46mg (22.95%), Vitamin A: 920.68IU (18.41%), Phosphorus: 169.21mg (16.92%), Selenium: 11.52µg (16.46%), Vitamin B1: 0.2mg (13.12%), Calcium: 127.64mg (12.76%), Magnesium: 48.08mg (12.02%), Folate: 46.66µg (11.66%), Copper: 0.2mg (9.94%), Iron: 1.68mg (9.34%), Fiber: 2.31g (9.25%), Vitamin B3:

1.79mg (8.96%), Potassium: 227.13mg (6.49%), Zinc: 0.91mg (6.09%), Vitamin B5: 0.5mg (4.98%), Vitamin B12: 0.28µg (4.69%), Vitamin B6: 0.07mg (3.25%), Vitamin K: 2.25µg (2.15%), Vitamin D: 0.28µg (1.84%)