



White Chocolate-Almond Torte

READY IN



205 min.

SERVINGS



12

CALORIES



614 kcal

DESSERT

Ingredients

- ☐ 4 oz chocolate white chopped
- ☐ 6 oz chocolate white chopped
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 0.8 cup butter softened
- ☐ 1 tablespoon almond extract
- ☐ 3 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.8 cup granulated sugar

- ☐ 0.3 cup milk
- ☐ 2.5 cups powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 6 oz slivered almonds
- ☐ 1 teaspoon vanilla
- ☐ 2 tablespoons water boiling

Equipment

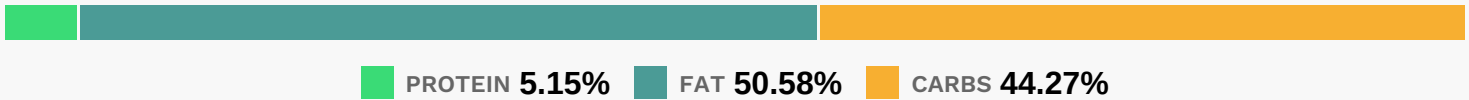
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 325F. 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



Properties

Glycemic Index:35.42, Glycemic Load:28.85, Inflammation Score:-7, Nutrition Score:10.69391308984%

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: 614.19kcal (30.71%), Fat: 35.12g (54.03%), Saturated Fat: 9.54g (59.61%), Carbohydrates: 69.16g (23.05%), Net Carbohydrates: 66.85g (24.31%), Sugar: 51.99g (57.77%), Cholesterol: 46.49mg (15.5%), Sodium: 346.96mg (15.09%), Alcohol: 0.49g (100%), Alcohol %: 0.45% (100%), Protein: 8.04g (16.08%), Vitamin E: 4.72mg (31.45%), Vitamin B2: 0.39mg (23.1%), Manganese: 0.46mg (22.92%), Vitamin A: 920.68IU (18.41%), Phosphorus: 169.19mg (16.92%), Selenium: 11.52µg (16.46%), Vitamin B1: 0.2mg (13.12%), Calcium: 127.61mg (12.76%), Magnesium: 48.04mg (12.01%), Folate: 46.66µg (11.66%), Copper: 0.2mg (9.93%), Iron: 1.68mg (9.34%), Fiber: 2.31g (9.25%), Vitamin B3: 1.79mg (8.95%), Potassium: 226.63mg (6.48%), Zinc: 0.91mg (6.09%), Vitamin B5: 0.5mg (4.98%), Vitamin B12:

0.28µg (4.69%), Vitamin B6: 0.06mg (3.25%), Vitamin K: 2.25µg (2.15%), Vitamin D: 0.28µg (1.84%)