



White Chocolate-Fudge Torte

 Gluten Free

READY IN



340 min.

SERVINGS



16

CALORIES



575 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon cornstarch
- ☐ 8 oz cream cheese softened
- ☐ 2 tablespoons creme de cacao liqueur white
- ☐ 6 eggs
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 cup currant jelly red
- ☐ 10 oz karo syrup light frozen thawed
- ☐ 16 oz bittersweet chocolate

- ☐ 0.5 cup semisweet chocolate chips miniature
- ☐ 1 cup butter unsalted
- ☐ 1 cup chocolate chips white melted
- ☐ 8 oz whipping cream

Equipment

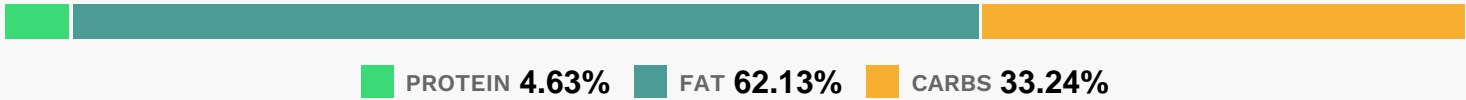
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ springform pan

Directions

- ☐ Heat oven to 400F. Spray 9-inch springform pan with nonstick cooking spray. In large saucepan, melt semisweet chocolate and butter over medium-low heat, stirring constantly until smooth. Cool 35 minutes or until completely cooled.
- ☐ Meanwhile, beat eggs in small bowl at high speed for 5 minutes or until triple in volume. Fold eggs into cooled chocolate until well blended.
- ☐ Pour into sprayed pan.
- ☐ Bake at 400F. for 15 to 20 minutes. Cake edges will be set but center will jiggle when moved. Cool in pan on wire rack for 1 1/2 hours or until completely cooled. Refrigerate 1 1/2 hours or until firm.
- ☐ Heat white chocolate and 3 tablespoons whipping cream in heavy small saucepan over low heat, stirring frequently, until chocolate is melted. In large bowl, beat cream cheese, powdered sugar and crme de cacao until smooth. While beating, slowly add white chocolate mixture until smooth. In chilled small bowl, beat remaining whipping cream until stiff peaks form. Fold into white chocolate mixture. Fold in miniature chocolate chips.
- ☐ Spread over cake. Refrigerate until firm, 1 hour or overnight.
- ☐ To prepare sauce, drain raspberries, reserving syrup.

- ☐
- Add water to syrup to make 3/4 cup. In small saucepan, combine syrup mixture and cornstarch; mix well.
- ☐
- Add jelly; cook and stir over medium heat until thickened and clear. Stir in raspberries. Refrigerate until cold.
- ☐
- Serve sauce with dessert. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:7.5, Inflammation Score:-6, Nutrition Score:9.5778261241706%

Nutrients (% of daily need)

Calories: 574.87kcal (28.74%), Fat: 40.38g (62.12%), Saturated Fat: 23.99g (149.91%), Carbohydrates: 48.6g (16.2%), Net Carbohydrates: 45.63g (16.59%), Sugar: 37.73g (41.92%), Cholesterol: 126.72mg (42.24%), Sodium: 101.97mg (4.43%), Alcohol: 0.35g (100%), Alcohol %: 0.33% (100%), Caffeine: 30.74mg (10.25%), Protein: 6.77g (13.54%), Manganese: 0.48mg (24.23%), Copper: 0.48mg (23.93%), Phosphorus: 173.61mg (17.36%), Vitamin A: 863.63IU (17.27%), Magnesium: 69.09mg (17.27%), Selenium: 10.53µg (15.04%), Iron: 2.65mg (14.7%), Fiber: 2.96g (11.86%), Vitamin B2: 0.19mg (11.45%), Calcium: 93.56mg (9.36%), Zinc: 1.37mg (9.1%), Potassium: 298.71mg (8.53%), Vitamin E: 1.08mg (7.21%), Vitamin B12: 0.35µg (5.87%), Vitamin B5: 0.56mg (5.63%), Vitamin K: 5.39µg (5.13%), Vitamin D: 0.77µg (5.13%), Vitamin B6: 0.06mg (3.06%), Folate: 11.59µg (2.9%), Vitamin B1: 0.03mg (2.2%), Vitamin B3: 0.43mg (2.13%)