



White Chocolate Truffle and Chocolate Fudge Layer Cake

READY IN



45 min.

SERVINGS



14

CALORIES



708 kcal

DESSERT

Ingredients

- ☐ 1.8 cups flour
- ☐ 0.5 teaspoon almond extract
- ☐ 4 tablespoons amaretto
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 2 large eggs
- ☐ 0.5 teaspoon salt
- ☐ 6 ounces bittersweet chocolate unsweetened chopped (not)

- ☐ 1 tablespoon shortening
- ☐ 2 cups sugar
- ☐ 0.3 cup butter unsalted cut into pieces ()
- ☐ 4 ounces baker's chocolate unsweetened chopped
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract
- ☐ 3 cups whipping cream chilled
- ☐ 1 pound chocolate white finely chopped (such as Lindt or Baker's)
- ☐ 1.5 cups milk whole

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer
- ☐ aluminum foil
- ☐ cookie cutter
- ☐ offset spatula

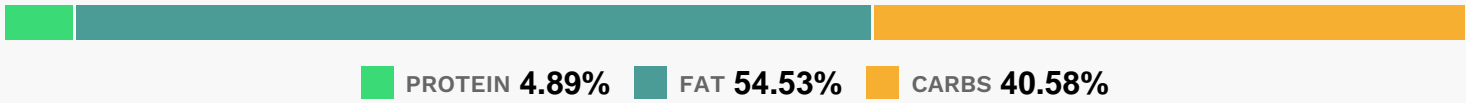
Directions

- ☐ Line baking sheet with foil. Stir chocolate and shortening in top of double boiler set over simmering water until melted and smooth.

- ☐ Pour onto prepared baking sheet, tilting pan to spread chocolate mixture to irregular 14x9-inch rectangle. Refrigerate until just firm, about 12 minutes. Spray assorted star-shaped cookie cutters with nonstick spray.
- ☐ Cut out stars. Refrigerate until firm, about 30 minutes. Using small offset spatula, carefully transfer stars 1 at a time to another foil-lined baking sheet. Refrigerate until ready to use. (Can be made 3 days ahead. Cover and keep refrigerated.)
- ☐ Preheat oven to 350°F. Butter two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottoms with parchment paper; butter parchment. Stir unsweetened chocolate in heavy medium saucepan over low heat until melted and smooth. Cool slightly. Sift flour, cocoa powder, baking powder, baking soda, and salt into medium bowl. Using electric mixer, beat sugar and butter in large bowl until well blended. Beat in lukewarm melted unsweetened chocolate and vanilla. Beat in eggs, 1 at a time, blending well after each addition.
- ☐ Mix in cocoa powder mixture in 3 additions, alternating with milk in 2 additions.
- ☐ Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 35 minutes. Cool cakes in pans on racks 10 minutes. Run knife around edge of each pan to loosen cakes. Turn cakes out onto racks and cool completely. Peel off parchment.
- ☐ Bring 1 cup cream and butter to simmer in heavy medium saucepan over medium heat, stirring until butter melts.
- ☐ Remove from heat.
- ☐ Add white chocolate and stir until smooth.
- ☐ Whisk in vanilla.
- ☐ Pour 1 1/2 cups white chocolate filling into small bowl; cover and freeze until cold, about 2 hours.
- ☐ Let remaining white chocolate mixture in saucepan stand at room temperature until lukewarm, about 20 minutes.
- ☐ Using electric mixer, beat remaining 2 cups cream and almond extract in large bowl until peaks form. Working in 3 batches, fold in lukewarm white chocolate mixture. Refrigerate whipped cream frosting just until medium peaks hold, folding occasionally, about 3 hours.
- ☐ Brush 2 tablespoons amaretto over top of each cake layer.
- ☐ Place 1 layer on platter.
- ☐ Spread chilled 1 1/2 cups white chocolate filling over. Top with second cake layer.

- ☐
- Spread whipped cream frosting over top and sides of cake. Chill until cold and set, about 1 hour. (Can be made 1 day ahead. Cover and keep refrigerated.)
- ☐
- Arrange chocolate stars decoratively atop cake and serve.

Nutrition Facts



Properties

Glycemic Index:24.65, Glycemic Load:42.49, Inflammation Score:-7, Nutrition Score:13.243478300779%

Flavonoids

Catechin: 6.21mg, Catechin: 6.21mg, Catechin: 6.21mg, Catechin: 6.21mg Epicatechin: 14.5mg, Epicatechin: 14.5mg, Epicatechin: 14.5mg, Epicatechin: 14.5mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 707.79kcal (35.39%), Fat: 43.89g (67.52%), Saturated Fat: 26.49g (165.54%), Carbohydrates: 73.51g (24.5%), Net Carbohydrates: 70.14g (25.5%), Sugar: 56.48g (62.75%), Cholesterol: 103.59mg (34.53%), Sodium: 239.94mg (10.43%), Alcohol: 1.36g (100%), Alcohol %: 0.89% (100%), Caffeine: 21.58mg (7.19%), Protein: 8.85g (17.7%), Manganese: 0.67mg (33.7%), Copper: 0.53mg (26.48%), Phosphorus: 226.82mg (22.68%), Vitamin B2: 0.36mg (21.11%), Iron: 3.42mg (19%), Vitamin A: 947.72IU (18.95%), Selenium: 13.1µg (18.71%), Magnesium: 70.8mg (17.7%), Calcium: 172.54mg (17.25%), Fiber: 3.37g (13.49%), Zinc: 1.89mg (12.57%), Vitamin B1: 0.19mg (12.56%), Potassium: 370.33mg (10.58%), Folate: 39.14µg (9.78%), Vitamin D: 1.31µg (8.71%), Vitamin B12: 0.5µg (8.28%), Vitamin E: 1.13mg (7.56%), Vitamin B3: 1.49mg (7.43%), Vitamin K: 7.2µg (6.85%), Vitamin B5: 0.67mg (6.67%), Vitamin B6: 0.08mg (3.97%)