

Decadent Chocolate Cherry Torte

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Servings: 12

*2 boxes Duncan Hines triple
chocolate decadent cake mix
1 can (21 ounce) cherry pie filling
1/4 teaspoon almond extract
1 container (8 ounce) frozen nondairy
whipped topping
1/4 cup toasted sliced almonds (for
garnish)*

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

Grease and flour two nine-inch round cake pans.

Prepare, bake and cool the cake according to package instructions.

In a small bowl, combine the cherry pie filling and almond extract. Stir until well blended.

To assemble, place one cake layer on a serving plate.

Spread with one cup of the whipped topping, then half the cherry pie filling mixture. Top with the second layer.

Spread the remaining pie filling to within 1-1/2 inches of the cake edge.

Decorate the cake edge with the remaining whipped topping.

Garnish with sliced almonds.

Start to Finish Time: 1 hour 45 minutes

Per Serving (excluding unknown items): 48 Calories; trace Fat (1.5% calories from fat); trace Protein; 12g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

| | |
|--------------------------------|---------|
| Calories (kcal): | 48 |
| % Calories from Fat: | 1.5% |
| % Calories from Carbohydrates: | 96.9% |
| % Calories from Protein: | 1.6% |
| Total Fat (g): | trace |
| Saturated Fat (g): | trace |
| Monounsaturated Fat (g): | trace |
| Polyunsaturated Fat (g): | trace |
| Cholesterol (mg): | 0mg |
| Carbohydrate (g): | 12g |
| Dietary Fiber (g): | trace |
| Protein (g): | trace |
| Sodium (mg): | 4mg |
| Potassium (mg): | 44mg |
| Calcium (mg): | 5mg |
| Iron (mg): | trace |
| Zinc (mg): | trace |
| Vitamin C (mg): | 1mg |
| Vitamin A (i.u.): | 86IU |
| Vitamin A (r.e.): | 8 1/2RE |

| | |
|---------------------|-------|
| Vitamin B6 (mg): | trace |
| Vitamin B12 (mcg): | 0mcg |
| Thiamin B1 (mg): | trace |
| Riboflavin B2 (mg): | trace |
| Folacin (mcg): | 2mcg |
| Niacin (mg): | trace |
| Caffeine (mg): | 0mg |
| Alcohol (kcal): | trace |
| % Refuse: | 0.00% |

Food Exchanges

| | |
|----------------------|---|
| Grain (Starch): | 0 |
| Lean Meat: | 0 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Non-Fat Milk: | 0 |
| Fat: | 0 |
| Other Carbohydrates: | 1 |

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

| | | |
|-----------------|----|----------------------|
| Calories | 48 | Calories from Fat: 1 |
|-----------------|----|----------------------|

% Daily Values*

| | | |
|----------------------------|-------|----|
| Total Fat | trace | 0% |
| Saturated Fat | trace | 0% |
| Cholesterol | 0mg | 0% |
| Sodium | 4mg | 0% |
| Total Carbohydrates | 12g | 4% |
| Dietary Fiber | trace | 1% |
| Protein | trace | |
| Vitamin A | | 2% |
| Vitamin C | | 1% |
| Calcium | | 0% |
| Iron | | 1% |

* Percent Daily Values are based on a 2000 calorie diet.