

Chocolate Orange Cake with Meringue (Vasina Torta)

Yield: 10 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-orange-christmas-cake-recipe>

Ingredients:

- 5 egg yolks
- 5 tablespoons regular sugar
- 1 tablespoon white flour
- 2 ounces ground walnuts 1.5–
- 1 1/2 ounces dark chocolate grated baking, or
- 5 egg whites
- 1 pinch salt
- 2 tablespoons melted butter 1–
- 4 1/2 ounces milk 4–
- 4 1/2 ounces regular sugar 4–
- 7 ounces ground walnuts
- 2 ounces dark chocolate grated baking, or
- 3 tablespoons milk 2–
- 10 tablespoons juice 7–, from one fresh orange
- 1 orange Grated zest of
- 2 tablespoons rum 1-, or Grand marnier, optional
- 4 egg yolks
- 4 tablespoons regular sugar
- 5 1/2 ounces butter room temperature
- 5 ounces water
- 8 1/2 ounces sugar
- 4 egg whites
- 1 pinch salt
- 5 1/2 ounces chocolate baking, or dark
- 2 tablespoons oil
- 4 tablespoons milk 3–
- 3 tablespoons butter

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 240 milligrams
4. Fat: 47 grams
5. Fiber: 4 grams
6. Protein: 12 grams
7. SaturatedFat: 18 grams
8. Sodium: 270 milligrams
9. Sugar: 62 grams

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