

Hungarian Chestnut Cake

Yield: 60 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/chestnut-cake-recipe-japanese>

Ingredients:

- 3/4 pound chestnuts whole, drained
- 1/2 cup unsalted butter
- 4 tablespoons dark rum
- 10 ounces bittersweet chocolate chopped
- 6 eggs
- 1/4 teaspoon salt
- 1/2 cup white sugar
- 6 ounces bittersweet chocolate chopped
- 1/2 cup heavy cream
- 1 tablespoon dark rum
- 8 marrons glaces, candied chestnuts
- 1 cup heavy cream chilled
- 2 tablespoons white sugar
- 1 tablespoon dark rum
- 3/4 cup glace chopped marrons, candied chestnuts

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 35 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. SaturatedFat: 4 grams
8. Sodium: 20 milligrams
9. Sugar: 6 grams

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