





# Flourless Chocolate Torte

When you crave a knock-out chocolate punch in an unassuming delivery, the flourless chocolate torte is for you. It is also gluten-free.

## Flourless Chocolate Torte

### Ingredients

Ingredients: Chocolate [unsweetened chocolate (processed with alkali), sugar, cocoa butter, milk fat, soy lecithin, vanilla], Sugar, Eggs, Butter, Water, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Glucose, Evaporated Milk [milk, vitamin D3], Maltitol, Coconut Oil, Salt, Sunflower Lecithin.

**Contains:** Egg, Milk, Soy.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

### Defrosting/Handling Tips

Whole Cake: Under Refrigeration: 5 - 8 Hours Or Overnight. Defrosting a Whole Cake At Room Temperature is Not Recommended. Be Sure To Put Defrosted Slices Back In the Cooler. Plated Slices: Under Refrigeration: 1 Hour Room Temperature: 45 Minutes Best When Held And Served Refrigerated. Should Be Rotated In And Out of Cooler Hourly If On a Dessert Tray.



Nutrition Facts	
Serving Size (83g/2.92oz)	
Amount per serving	
Calories	350
% Daily Value*	
Total Fat 24g	31%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 115mg	5%
Total Carbohydrates 30g	11%
Dietary Fiber 5g	18%
Total Sugars 21g	
Includes 20g Added Sugars	40%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 3mg	15%
Potassium 216mg	4%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

### Shelf Life

Plate Frozen. Be Sure To Put Defrosted Slices Back In the Cooler. Best When Held And Served Refrigerated. Should Be Rotated In And Out of Cooler Hourly If On a Dessert Tray. Frozen: 12 Months Plated Slices: Under Refrigeration: 5 days (covered) Room Temperature: 45 Minutes

Updated 3/26/2024

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This product is gluten-free based on FDA standards and ingredient composition. It is produced in a facility however that uses wheat in other products, therefore it is not recommended for medically necessary gluten-free diets.

