Bacon Breakfast Cake

Dairy Free Popular

READY IN	SERVINGS	CALORIES
40 min.	8	310 kcal

Ingredients

- [ ] 12 slices bacon
- [ ] 0.3 cup brown sugar packed
- [ ] 1 teaspoon maple extract flavored
- [ ] 0.3 cup maple syrup
- [ ] 9 ounce duncan hines classic decadent cake mix white prepared

Equipment

- [ ] bowl
- [ ] frying pan
- [ ] paper towels

- [ ] oven
- [ ] toothpicks
- [ ] cake form

Directions

- [ ] Preheat an oven to 350 degrees F (175 degrees C). Grease a 9 inch round cake pan.
- [ ] Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until lightly browned but still soft, about 7 minutes.
- [ ] Drain the bacon slices on a paper towel-lined plate.
- [ ] Place the bacon on the bottom of the greased cake pan, overlapping slices as necessary to fit.
- [ ] Sprinkle the bacon strips with the brown sugar.
- [ ] Combine the prepared cake batter, maple extract, and maple syrup in a large bowl, mixing well.
- [ ] Pour the batter over the brown sugar and bacon in the cake pan.
- [ ] Bake in the preheated oven until a toothpick inserted in the center comes out clean, 15-20 minutes. Cool cake slightly and remove from pan by inverting onto a serving platter.
- [ ] Cut into wedges to serve.

Nutrition Facts

PROTEIN **7.08%** FAT **41.45%** CARBS **51.47%**

Properties

Glycemic Index:4.56, Glycemic Load:2.47, Inflammation Score:-1, Nutrition Score:5.5165217149517%

Nutrients (% of daily need)

Calories: 309.55kcal (15.48%), Fat: 14.27g (21.96%), Saturated Fat: 5.01g (31.31%), Carbohydrates: 39.89g (13.3%), Net Carbohydrates: 39.54g (14.38%), Sugar: 26.12g (29.02%), Cholesterol: 21.78mg (7.26%), Sodium: 442.31mg (19.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.49g (10.97%), Phosphorus: 155.28mg (15.53%), Manganese: 0.3mg (15.24%), Selenium: 9.46µg (13.51%), Vitamin B2: 0.22mg (13.16%), Vitamin B1: 0.17mg (11.13%), Vitamin B3: 2.1mg (10.52%), Calcium: 88.17mg (8.82%), Folate: 22.39µg (5.6%), Vitamin B6: 0.1mg (4.98%), Iron: 0.82mg (4.54%), Zinc: 0.61mg (4.06%), Potassium: 116.9mg (3.34%), Vitamin B5: 0.29mg (2.86%), Vitamin E: 0.42mg (2.8%), Vitamin B12: 0.17µg (2.75%), Magnesium: 10.2mg (2.55%), Copper: 0.04mg (2.15%), Fiber: 0.35g

(1.4%)