

# **Better-Than-Almost-Anything Cake**

**Gluten Free** 







DESSERT

## Ingredients

1 box german chocolate
14 oz condensed milk sweetened canned (not evaporated)
16 oz topping
8 oz non-dairy whipped topping frozen thawed
O.8 cup toffee chips (from 8-oz package)

## **Equipment**

Ш	frying par
	oven

	wire rack
	wooden spoon
Di	rections
	Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool in pan on cooling rack 5 minutes.
	With handle of wooden spoon (1/4 to 1/2 inch diameter), poke holes almost to bottom of cake every 1/2 inch, wiping spoon handle occasionally to reduce sticking.
	Drizzle condensed milk evenly over top of cake; let stand until milk has been absorbed into cake.
	Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
	Spread whipped topping over top of cake.
	Sprinkle with toffee bits. Store covered in refrigerator.
	Nutrition Facts
	PROTEIN 5.55% FAT 33.41% CARBS 61.04%

#### **Properties**

knife

Glycemic Index:7.47, Glycemic Load:12.68, Inflammation Score:-2, Nutrition Score:4.1669564985711%

#### Nutrients (% of daily need)

Calories: 291.26kcal (14.56%), Fat: 10.87g (16.72%), Saturated Fat: 6.81g (42.56%), Carbohydrates: 44.68g (14.89%), Net Carbohydrates: 43.83g (15.94%), Sugar: 36.03g (40.03%), Cholesterol: 21.9mg (7.3%), Sodium: 165.09mg (7.18%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.06g (8.13%), Phosphorus: 111.25mg (11.12%), Calcium: 104.72mg (10.47%), Vitamin B2: 0.16mg (9.37%), Selenium: 5.07µg (7.24%), Vitamin E: 1.02mg (6.83%), Potassium: 205.35mg (5.87%), Magnesium: 22.93mg (5.73%), Manganese: 0.11mg (5.7%), Copper: 0.11mg (5.55%), Vitamin A: 218.72IU (4.37%), Zinc: 0.53mg (3.53%), Fiber: 0.85g (3.39%), Vitamin B12: 0.18µg (2.96%), Iron: 0.47mg (2.6%), Vitamin B1: 0.04mg (2.54%), Vitamin B5: 0.25mg (2.5%), Vitamin K: 1.73µg (1.65%), Folate: 4.81µg (1.2%), Vitamin B6: 0.02mg (1.18%)