



## Better-Than-Almost-Anything Cake

READY IN



183 min.

SERVINGS



15

CALORIES



433 kcal

DESSERT

### Ingredients

- ☐ 16 oz topping
- ☐ 1 box chocolate cake mix
- ☐ 14 oz condensed milk sweetened canned
- ☐ 8 oz toffee chips
- ☐ 8 oz non-dairy whipped topping frozen thawed

### Equipment

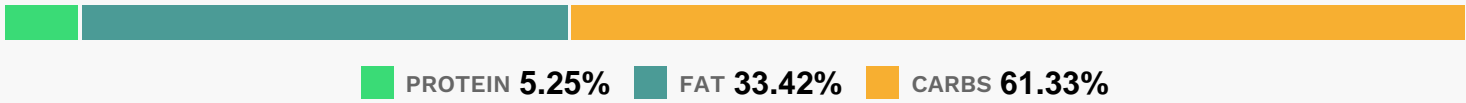
- ☐ frying pan
- ☐ oven

- ☐ knife
- ☐ wooden spoon

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 15 minutes.
- ☐ Poke top of warm cake every 1/2 inch with handle end of wooden spoon.
- ☐ 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



## Properties

Glycemic Index:7.47, Glycemic Load:13.77, Inflammation Score:-3, Nutrition Score:6.8782608833002%

## Nutrients (% of daily need)

Calories: 432.58kcal (21.63%), Fat: 16.42g (25.26%), Saturated Fat: 8.41g (52.59%), Carbohydrates: 67.79g (22.6%), Net Carbohydrates: 66.25g (24.09%), Sugar: 49.11g (54.57%), Cholesterol: 25.33mg (8.44%), Sodium: 407.13mg (17.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.28mg (1.76%), Protein: 5.8g (11.6%), Phosphorus: 190.06mg (19.01%), Calcium: 149.04mg (14.9%), Selenium: 8.67µg (12.38%), Vitamin B2: 0.21mg (12.21%), Copper: 0.23mg (11.32%), Iron: 1.76mg (9.77%), Vitamin E: 1.38mg (9.17%), Magnesium: 36.59mg (9.15%), Manganese: 0.18mg (8.92%), Potassium: 302.07mg (8.63%), Fiber: 1.54g (6.15%), Vitamin B1: 0.09mg (5.82%), Folate: 22.73µg (5.68%), Vitamin A: 257.48IU (5.15%), Zinc: 0.76mg (5.09%), Vitamin B3: 0.61mg (3.06%), Vitamin B12: 0.18µg (3.02%), Vitamin B5: 0.29mg (2.94%), Vitamin K: 2.92µg (2.78%), Vitamin B6: 0.04mg (1.76%)