



Brown Sugar Cake with Buttery Brown Sugar Sauce

 Vegetarian

READY IN



220 min.

SERVINGS



16

CALORIES



438 kcal

DESSERT

Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups brown sugar light packed
- ☐ 0.8 cup granulated sugar
- ☐ 1 cup butter softened
- ☐ 4 eggs

- ☐ 2 teaspoons vanilla
- ☐ 0.8 cup milk
- ☐ 1 cup butter
- ☐ 0.5 cup brown sugar light packed
- ☐ 2 tablespoons milk
- ☐ 1 tablespoon plus light
- ☐ 1 teaspoon vanilla

Equipment

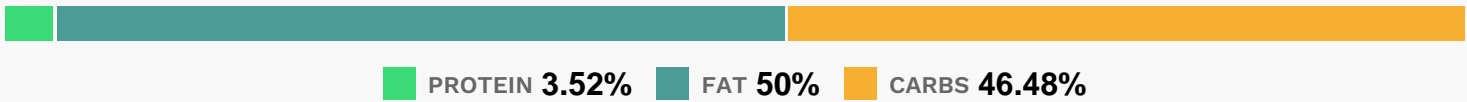
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Grease bottom and side of 12-cup fluted tube cake pan or 10-inch angel food (tube cake) pan with shortening; lightly flour. In medium bowl, mix flour, baking powder and salt; set aside.
- ☐ In large bowl, beat 1 1/2 cups brown sugar, the granulated sugar and softened butter with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed about 5 minutes, scraping bowl occasionally, until light and fluffy. Beat in eggs, one at a time, beating well after each addition.
- ☐ Add 2 teaspoons vanilla. Beat in flour mixture alternately with 3/4 cup milk on low speed until smooth.
- ☐ Pour into pan.

- ☐ Bake 1 hour to 1 hour 10 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 2 hours.
- ☐ Meanwhile, in 2-quart saucepan, heat sauce ingredients except vanilla to boiling over medium heat, stirring constantly; boil and stir 2 minutes.
- ☐ Remove from heat; cool to room temperature. Stir in 1 teaspoon vanilla.
- ☐ Serve warm sauce with cake.

Nutrition Facts



Properties

Glycemic Index:27.01, Glycemic Load:16.73, Inflammation Score:-5, Nutrition Score:5.3778261153594%

Nutrients (% of daily need)

Calories: 437.86kcal (21.89%), Fat: 24.69g (37.98%), Saturated Fat: 15.2g (95.02%), Carbohydrates: 51.63g (17.21%), Net Carbohydrates: 51.16g (18.6%), Sugar: 37.93g (42.14%), Cholesterol: 103.52mg (34.51%), Sodium: 298.12mg (12.96%), Alcohol: 0.26g (100%), Alcohol %: 0.3% (100%), Protein: 3.91g (7.83%), Vitamin A: 790.06IU (15.8%), Selenium: 10.27µg (14.67%), Vitamin B1: 0.15mg (10.14%), Vitamin B2: 0.17mg (9.86%), Folate: 38.46µg (9.62%), Manganese: 0.14mg (7.17%), Iron: 1.23mg (6.83%), Phosphorus: 64.9mg (6.49%), Calcium: 62.55mg (6.26%), Vitamin B3: 1.11mg (5.53%), Vitamin E: 0.79mg (5.27%), Vitamin B12: 0.22µg (3.63%), Vitamin B5: 0.36mg (3.63%), Potassium: 98.69mg (2.82%), Magnesium: 9.97mg (2.49%), Vitamin D: 0.37µg (2.44%), Zinc: 0.36mg (2.41%), Copper: 0.05mg (2.38%), Vitamin B6: 0.05mg (2.34%), Vitamin K: 2.11µg (2.01%), Fiber: 0.47g (1.9%)