



Brown Sugar Cake with Rum-Caramel Sauce

READY IN



240 min.

SERVINGS



16

CALORIES



420 kcal

DESSERT

Ingredients

- ☐ 1.5 cups brown sugar packed
- ☐ 1 cup granulated sugar
- ☐ 1.5 cups butter softened
- ☐ 0.5 cup milk
- ☐ 1 teaspoon vanilla
- ☐ 5 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon salt

- ☐ 1 cup mrs richardson's butterscotch caramel sauce
- ☐ 2 tablespoons rum extract light

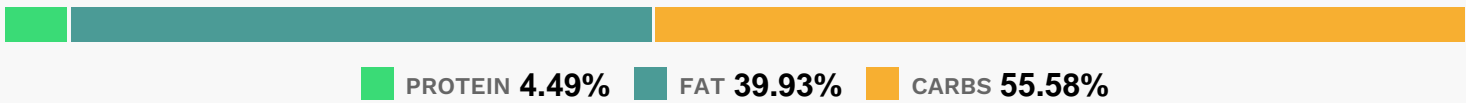
Equipment

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

Directions

- ☐ Heat oven to 325°F. Grease 12-cup fluted tube cake pan with shortening (do not use cooking spray); coat with flour. In large bowl, beat sugars and butter with electric mixer on low speed until well blended.
- ☐ Add milk, vanilla and eggs. Beat on medium speed 2 minutes.
- ☐ Beat in flour, baking powder and salt until mixture is smooth and well blended.
- ☐ Spread in pan.
- ☐ Bake 1 hour 5 minutes to 1 hour 15 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- ☐ Remove from pan. Cool completely, about 2 hours.
- ☐ In 1-quart saucepan, heat caramel topping and rum over low heat, stirring occasionally, until well blended and warm.
- ☐ Serve warm topping over slices of cake.

Nutrition Facts



Properties

Glycemic Index:17.19, Glycemic Load:21.86, Inflammation Score:-6, Nutrition Score:6.2439130499311%

Nutrients (% of daily need)

Calories: 420.42kcal (21.02%), Fat: 18.95g (29.16%), Saturated Fat: 4.16g (26.02%), Carbohydrates: 59.37g (19.79%), Net Carbohydrates: 58.73g (21.36%), Sugar: 41.04g (45.61%), Cholesterol: 52.06mg (17.35%), Sodium: 340.5mg (14.8%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 4.79g (9.58%), Selenium: 12.82µg (18.31%), Vitamin A: 860.55IU (17.21%), Vitamin B1: 0.2mg (13.06%), Folate: 50.05µg (12.51%), Vitamin B2: 0.2mg (11.74%), Manganese: 0.19mg (9.27%), Iron: 1.51mg (8.38%), Phosphorus: 76.96mg (7.7%), Vitamin B3: 1.43mg (7.15%), Calcium: 65.88mg (6.59%), Vitamin E: 0.83mg (5.53%), Vitamin B5: 0.41mg (4.09%), Vitamin B12: 0.21µg (3.5%), Potassium: 101.86mg (2.91%), Magnesium: 11.02mg (2.76%), Copper: 0.05mg (2.73%), Zinc: 0.38mg (2.54%), Fiber: 0.63g (2.53%), Vitamin B6: 0.05mg (2.44%), Vitamin D: 0.36µg (2.39%)