



Butter Brickle Cake

READY IN



123 min.

SERVINGS



12

CALORIES



601 kcal

DESSERT

Ingredients

- 2 tablespoons brown sugar packed
- 0.5 cup butter melted
- 1 package butterscotch pudding mix instant (4-serving size)
- 4 eggs
- 1 tablespoon flour all-purpose
- 16 oz toffee chips
- 1 cup water
- 1.5 cups whipping cream (heavy)
- 1 box cake mix yellow

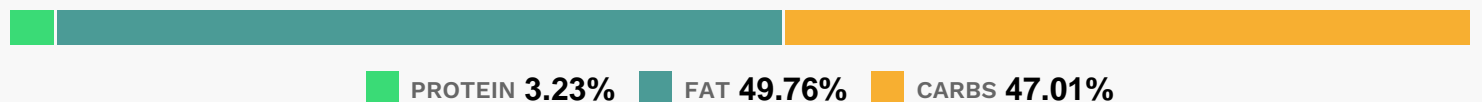
Equipment

- bowl
- oven
- knife
- wire rack
- hand mixer
- toothpicks

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Generously grease bottom and sides of two 9-inch round pans or spray with baking spray with flour. (Do not use 8-inch rounds or batter will overflow.)
- Beat cake mix, pudding mix (dry), water, butter and eggs in large bowl with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes. Toss 1/2 cup of the brickle chips with flour in small bowl; stir into cake batter (batter will be thick). Spoon evenly into pans.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to wire rack. Cool completely, about 1 hour.
- Beat whipping cream and brown sugar in chilled large bowl with electric mixer on high speed until soft peaks form.
- Spread about 1/2 cup whipped cream mixture over 1 cake layer to within about 1/4 inch of edge; sprinkle with 1/2 cup of the brickle chips. Top with second layer. Frost side and top of cake with remaining whipped cream mixture. Press remaining 1 cup brickle chips into side of cake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:10.5, Glycemic Load:12.82, Inflammation Score:-6, Nutrition Score:7.1500000163265%

Nutrients (% of daily need)

Calories: 600.55kcal (30.03%), Fat: 33.36g (51.33%), Saturated Fat: 17.36g (108.5%), Carbohydrates: 70.92g (23.64%), Net Carbohydrates: 70.34g (25.58%), Sugar: 51.85g (57.62%), Cholesterol: 127.49mg (42.5%), Sodium: 535.09mg (23.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.87g (9.74%), Vitamin A: 1290.3IU (25.81%), Phosphorus: 195.04mg (19.5%), Vitamin B2: 0.26mg (15.05%), Calcium: 137.19mg (13.72%), Selenium: 7.3µg (10.43%), Folate: 39.39µg (9.85%), Vitamin E: 1.47mg (9.82%), Vitamin B1: 0.12mg (8.01%), Iron: 1.24mg (6.91%), Vitamin B3: 1.08mg (5.4%), Vitamin B5: 0.52mg (5.21%), Vitamin D: 0.77µg (5.13%), Manganese: 0.09mg (4.68%), Vitamin B12: 0.27µg (4.54%), Vitamin B6: 0.07mg (3.69%), Vitamin K: 3.31µg (3.15%), Zinc: 0.43mg (2.87%), Potassium: 96.93mg (2.77%), Copper: 0.05mg (2.63%), Magnesium: 10.46mg (2.62%), Fiber: 0.58g (2.33%)