

Butterfinger® Cake

READY IN



105 min.

SERVINGS



15

CALORIES



465 kcal

DESSERT

Ingredients

- 15.3 ounce devil's food cake mix
- 12 ounce caramel dessert topping
- 2 eggs
- 12 ounce fudge dessert topping hot
- 0.5 cup oil
- 4.2 ounce bars chocolate-covered peanut butter candy crispy crushed butterfinger® (such as)
- 14 ounce condensed milk sweetened canned
- 0.7 cup water
- 16 ounce non-dairy whipped topping frozen thawed cool whip® (such as)

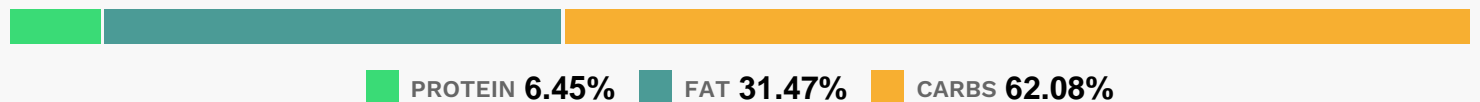
Equipment

- bowl
- oven
- baking pan
- toothpicks
- skewers
- drinking straws

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- Mix cake mix, water, oil, and eggs together in a bowl; pour into prepared baking pan.
- Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 28 to 30 minutes. Immediately poke holes in the cake using a skewer or straw.
- Pour sweetened condensed milk, hot fudge, and caramel over cake. Allow cake to cool, about 1 hour.
- Spread whipped topping over cooled cake and sprinkle with crushed peanut butter candy. Refrigerate until serving.

Nutrition Facts



Properties

Glycemic Index:7.53, Glycemic Load:11.13, Inflammation Score:-3, Nutrition Score:8.1747826234154%

Nutrients (% of daily need)

Calories: 465.44kcal (23.27%), Fat: 16.8g (25.84%), Saturated Fat: 8.31g (51.93%), Carbohydrates: 74.56g (24.85%), Net Carbohydrates: 73g (26.54%), Sugar: 57.63g (64.04%), Cholesterol: 31.65mg (10.55%), Sodium: 473.22mg (20.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.76mg (1.59%), Protein: 7.75g (15.5%), Phosphorus: 226.03mg (22.6%), Calcium: 171.15mg (17.12%), Selenium: 10.9µg (15.57%), Vitamin B2: 0.25mg (14.61%), Manganese: 0.25mg (12.52%), Copper: 0.24mg (11.98%), Magnesium: 42.36mg (10.59%), Vitamin E: 1.52mg (10.15%), Iron: 1.81mg (10.08%), Potassium: 339.79mg (9.71%), Folate: 30.17µg (7.54%), Vitamin B1: 0.1mg (6.88%), Fiber: 1.56g (6.26%),

Zinc: 0.87mg (5.77%), Vitamin B3: 1.09mg (5.45%), Vitamin B12: 0.29µg (4.87%), Vitamin B5: 0.44mg (4.39%),
Vitamin K: 4.34µg (4.13%), Vitamin A: 146.43IU (2.93%), Vitamin B6: 0.05mg (2.7%), Vitamin D: 0.17µg (1.14%),
Vitamin C: 0.85mg (1.03%)