



Butterscotch Cake I

READY IN



45 min.

SERVINGS



1

CALORIES



3613 kcal

DESSERT

Ingredients

- ☐ 0.5 cup blanched slivered almonds
- ☐ 1 cup butterscotch chips
- ☐ 1.5 cups butterscotch pudding
- ☐ 2 eggs
- ☐ 3 tablespoons sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

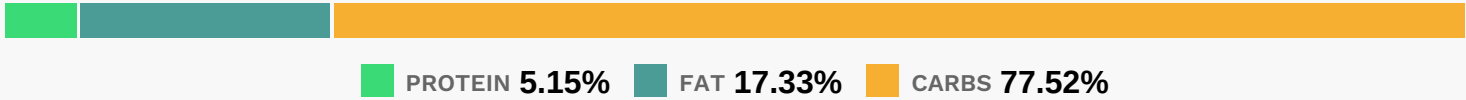
- ☐ frying pan

☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease one 15 1/2 x 10 1/2 x 1 inch jelly roll pan.
- ☐ Combine the cake mix, eggs, and butterscotch pudding.
- ☐ Spread the batter into the prepared pan and sprinkle with the butterscotch chips, white sugar, and slivered almonds.
- ☐ Bake at 350 degrees F (175 degrees C) for 20 minutes. Enjoy!

Nutrition Facts



Properties

Glycemic Index:70.09, Glycemic Load:25.13, Inflammation Score:-9, Nutrition Score:55.295217405195%

Nutrients (% of daily need)

Calories: 3613.04kcal (180.65%), Fat: 70.25g (108.08%), Saturated Fat: 20.39g (127.45%), Carbohydrates: 706.83g (235.61%), Net Carbohydrates: 695.27g (252.83%), Sugar: 459.91g (511.01%), Cholesterol: 346.21mg (115.4%), Sodium: 5177.19mg (225.1%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 46.98g (93.97%), Phosphorus: 2185.06mg (218.51%), Calcium: 1449.44mg (144.94%), Vitamin B2: 2.27mg (133.37%), Vitamin E: 19.73mg (131.51%), Folate: 426.74µg (106.68%), Manganese: 2.05mg (102.3%), Vitamin B1: 1.42mg (94.75%), Iron: 14.43mg (80.15%), Vitamin B3: 14.14mg (70.7%), Selenium: 45.5µg (65%), Magnesium: 221.21mg (55.3%), Copper: 1.06mg (52.93%), Fiber: 11.55g (46.22%), Vitamin B5: 3.95mg (39.52%), Vitamin B6: 0.68mg (33.88%), Zinc: 4.86mg (32.4%), Vitamin B12: 1.83µg (30.55%), Potassium: 956.96mg (27.34%), Vitamin K: 17.91µg (17.05%), Vitamin A: 670.27IU (13.41%), Vitamin D: 1.76µg (11.73%)