



## Candy Bar Cake

READY IN



150 min.

SERVINGS



16

CALORIES



539 kcal

DESSERT

## Ingredients

- ☐ 2 cups flour all-purpose
- ☐ 1.5 teaspoons baking soda
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 1 teaspoon vanilla
- ☐ 4 ounces baker's chocolate unsweetened cooled melted
- ☐ 1 cup buttermilk

- ☐ 14 ounces condensed milk   sweetened canned
- ☐ 0.5 cup mrs richardson's butterscotch caramel sauce
- ☐ 13.3 ounces fun-sized chocolate-coated nougat and peanut candy bars   chopped ( 3 cups)
- ☐ 16 oz chocolate frosting

## Equipment


- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

## Directions

- ☐ Heat oven to 350°F. Grease bottom and sides of rectangular pan, 13x9x2 inches, with shortening; lightly flour. In medium bowl, mix flour, baking soda and salt; set aside.
- ☐ In large bowl, beat sugar and butter with electric mixer on medium speed, scraping bowl occasionally, until fluffy. Beat in eggs, one at a time, until smooth and blended.
- ☐ Add vanilla. Stir in melted chocolate. Gradually beat in flour mixture alternately with buttermilk, beating after each addition until smooth.
- ☐ Pour into pan.
- ☐ Bake 35 to 40 minutes or until toothpick inserted in center of cake comes out clean. Immediately poke top of cake all over with toothpick or fork.
- ☐ Mix condensed milk and caramel topping; spoon over warm cake, allowing it to soak in.
- ☐ Sprinkle chopped candy over cake.
- ☐ Place frosting in small microwavable bowl. Microwave uncovered on High 20 to 30 seconds or until pourable; drizzle over cake. Cool cake about 1 1/2 hours before serving.

## Nutrition Facts



 PROTEIN **5.2%**  FAT **29.74%**  CARBS **65.06%**

Properties

Glycemic Index:17.85, Glycemic Load:40.36, Inflammation Score:-5, Nutrition Score:9.9565216717513%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 538.61kcal (26.93%), Fat: 18.45g (28.39%), Saturated Fat: 7.37g (46.05%), Carbohydrates: 90.81g (30.27%), Net Carbohydrates: 88.18g (32.07%), Sugar: 64.1g (71.22%), Cholesterol: 40.77mg (13.59%), Sodium: 387.1mg (16.83%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Caffeine: 6.24mg (2.08%), Protein: 7.26g (14.52%), Manganese: 0.55mg (27.55%), Selenium: 13.67µg (19.54%), Copper: 0.35mg (17.74%), Phosphorus: 176.83mg (17.68%), Vitamin B2: 0.3mg (17.48%), Iron: 2.71mg (15.03%), Magnesium: 49.64mg (12.41%), Calcium: 117.48mg (11.75%), Vitamin B1: 0.17mg (11.55%), Fiber: 2.63g (10.52%), Vitamin E: 1.49mg (9.95%), Folate: 39.61µg (9.9%), Zinc: 1.37mg (9.15%), Potassium: 287.92mg (8.23%), Vitamin A: 396.15IU (7.92%), Vitamin B3: 1.24mg (6.2%), Vitamin B5: 0.49mg (4.89%), Vitamin B12: 0.27µg (4.56%), Vitamin D: 0.41µg (2.73%), Vitamin B6: 0.05mg (2.38%)