



Candy Bar Cake

READY IN



60 min.

SERVINGS



16

CALORIES



372 kcal

DESSERT

Ingredients

- ☐ 8 ounce cream cheese softened
- ☐ 4.1 ounce chocolate-coated caramel-peanut nougat bars
- ☐ 18.3 ounce swiss chocolate cake mix
- ☐ 0.5 cup granulated sugar
- ☐ 3.1 ounce milk chocolate bars with crisped rice
- ☐ 1.5 ounce wafers in milk chocolate bar crisp
- ☐ 1 cup powdered sugar
- ☐ 12 ounce non-dairy whipped topping frozen thawed

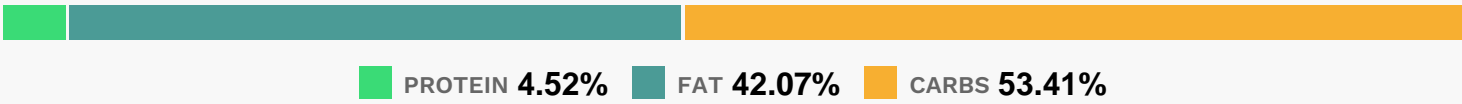
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ oven mitt

Directions

- ☐ Make the cake layers: Preheat oven to 32
- ☐ Prepare cake batter according to package directions.
- ☐ Pour into 3 greased and floured 8-inch round cakepans.
- ☐ Bake at 325 for 20 to 25 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Remove cake layers from the oven using oven mitts. Cool in pans on wire racks 10 minutes.
- ☐ Remove cake layers from pans, and cool completely on wire racks.
- ☐ Prepare the frosting: Beat cream cheese, powdered sugar, and granulated sugar in a big bowl at medium speed with an electric mixer until sugar dissolves and mixture is creamy. Fold in whipped topping.
- ☐ Spread frosting between layers and on top and sides of cake.
- ☐ Cut candy bars into fun shapes, and press into frosting on top and sides of cake. Cover and chill at least 30 minutes or up to 1 day in advance.
- ☐ Note: We decorated our cake using Snickers, Nestl Crunch, and Kit Kat candy bars.

Nutrition Facts



Properties

Glycemic Index:13.26, Glycemic Load:7.36, Inflammation Score:-3, Nutrition Score:6.280434805414%

Nutrients (% of daily need)

Calories: 372.1kcal (18.6%), Fat: 18.11g (27.86%), Saturated Fat: 9.33g (58.33%), Carbohydrates: 51.73g (17.24%), Net Carbohydrates: 49.76g (18.1%), Sugar: 37.09g (41.21%), Cholesterol: 15.02mg (5%), Sodium: 344.56mg (14.98%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 13.32mg (4.44%), Protein: 4.38g (8.76%), Copper: 0.31mg (15.42%), Phosphorus: 152.38mg (15.24%), Iron: 2.63mg (14.61%), Manganese: 0.26mg (13.14%), Magnesium: 42.3mg (10.58%), Selenium: 6.63µg (9.47%), Calcium: 84.98mg (8.5%), Fiber: 1.97g (7.87%), Vitamin B2: 0.13mg (7.77%), Potassium: 221.13mg (6.32%), Folate: 23.38µg (5.84%), Vitamin B1: 0.07mg (4.76%), Zinc: 0.71mg (4.71%), Vitamin E: 0.66mg (4.43%), Vitamin A: 210.25IU (4.21%), Vitamin B3: 0.74mg (3.71%), Vitamin K: 3.15µg (3%), Vitamin B5: 0.17mg (1.69%), Vitamin B12: 0.1µg (1.61%), Vitamin B6: 0.03mg (1.57%)