



Caramel Carrot Cake

READY IN



180 min.

SERVINGS



15

CALORIES



324 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 1 jar butterscotch topping (16 to 17.5 oz)
- ☐ 3 eggs
- ☐ 1 container vanilla frosting
- ☐ 1 cup water
- ☐ 1 box duncan hines classic decadent cake mix

Equipment

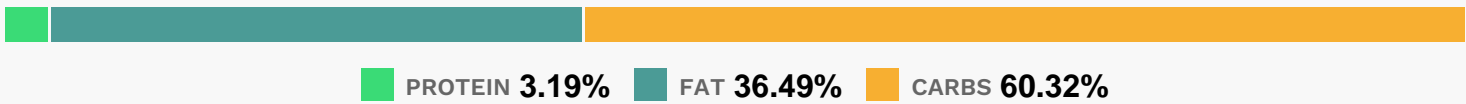
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks
- ☐ wooden spoon

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan.
- ☐ In large bowl, beat cake mix, water, butter and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes.
- ☐ Pour into pan.
- ☐ Bake 31 to 36 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Poke top of warm cake every 1/2 inch with handle of wooden spoon, wiping handle occasionally to reduce sticking. Reserve 1/2 cup caramel topping.
- ☐ Drizzle remaining caramel topping evenly over top of cake; let stand about 15 minutes or until caramel topping has been absorbed into cake. Run knife around side of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
- ☐ Set aside 2 tablespoons of the reserved 1/2 cup caramel topping. Stir remaining topping into frosting; spread over top of cake.
- ☐ Drizzle with reserved 2 tablespoons caramel topping. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.87, Glycemic Load:9.02, Inflammation Score:-3, Nutrition Score:4.4434782585696%

Nutrients (% of daily need)

Calories: 324.31kcal (16.22%), Fat: 13.21g (20.32%), Saturated Fat: 3.14g (19.64%), Carbohydrates: 49.12g (16.37%), Net Carbohydrates: 48.75g (17.73%), Sugar: 34.02g (37.8%), Cholesterol: 32.74mg (10.91%), Sodium: 380.22mg

(16.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.6g (5.2%), Phosphorus: 140.88mg (14.09%), Vitamin B2: 0.21mg (12.4%), Calcium: 84.1mg (8.41%), Selenium: 5.7µg (8.14%), Folate: 30.8µg (7.7%), Vitamin E: 1.1mg (7.32%), Vitamin A: 318.18IU (6.36%), Vitamin B1: 0.08mg (5.48%), Iron: 0.88mg (4.86%), Vitamin K: 4.97µg (4.73%), Vitamin B3: 0.9mg (4.49%), Manganese: 0.07mg (3.66%), Vitamin B5: 0.26mg (2.6%), Zinc: 0.3mg (1.97%), Copper: 0.04mg (1.84%), Fiber: 0.38g (1.52%), Vitamin B12: 0.09µg (1.43%), Magnesium: 5.54mg (1.39%), Potassium: 47.21mg (1.35%), Vitamin B6: 0.03mg (1.27%), Vitamin D: 0.18µg (1.17%)