



Caramel Snickerdoodle Cake

READY IN



160 min.

SERVINGS



16

CALORIES



280 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 0.5 cup butter melted
- 10 individually wrapped caramels
- 2 eggs beaten
- 5 oz evaporated milk canned
- 2.5 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 cup cream sour

- 1.8 cups sugar
- 1 teaspoon vanilla

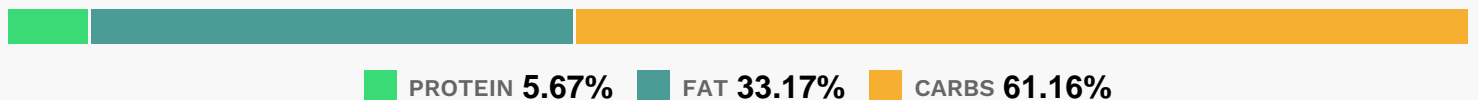
Equipment

- bowl
- frying pan
- oven
- toothpicks
- cake form

Directions

- Heat oven to 350F. Grease 12-cup fluted tube cake pan with shortening. In small bowl, mix 2 tablespoons of the sugar and 1 teaspoon of the cinnamon.
- Sprinkle mixture over inside of pan, turning to evenly coat. Shake out any excess.
- In large bowl, mix remaining 1 3/4 cups sugar, remaining 1 teaspoon cinnamon, the flour, baking soda and salt. Reserve 1 tablespoon of the evaporated milk for the topping. Stir remaining evaporated milk, sour cream, melted butter, vanilla and eggs into dry ingredients until well blended.
- Pour batter in pan.
- Bake 40 to 50 minutes or until toothpick inserted in center comes out clean.
- Let stand 30 minutes; remove from pan. Cool completely, about 1 hour.
- In small microwavable bowl, melt caramels with reserved evaporated milk uncovered on High 1 to 2 minutes, stirring every 30 seconds, until caramels are melted and mixture is smooth.
- Drizzle over cooled cake.

Nutrition Facts



Properties

Glycemic Index:13.44, Glycemic Load:29.19, Inflammation Score:-4, Nutrition Score:4.8395651669606%

Nutrients (% of daily need)

Calories: 279.82kcal (13.99%), Fat: 10.46g (16.1%), Saturated Fat: 3.4g (21.26%), Carbohydrates: 43.4g (14.47%), Net Carbohydrates: 42.74g (15.54%), Sugar: 27.41g (30.46%), Cholesterol: 31.95mg (10.65%), Sodium: 386.66mg (16.81%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.03g (8.05%), Selenium: 9.3µg (13.28%), Vitamin B2: 0.2mg (11.58%), Vitamin B1: 0.17mg (11.32%), Folate: 40.23µg (10.06%), Manganese: 0.18mg (9.15%), Vitamin A: 397.54IU (7.95%), Phosphorus: 69.82mg (6.98%), Vitamin B3: 1.2mg (6.02%), Iron: 1.07mg (5.95%), Calcium: 57.25mg (5.72%), Vitamin B5: 0.32mg (3.2%), Fiber: 0.66g (2.64%), Vitamin E: 0.39mg (2.62%), Potassium: 91.57mg (2.62%), Magnesium: 9.98mg (2.49%), Zinc: 0.36mg (2.39%), Copper: 0.04mg (1.99%), Vitamin B12: 0.12µg (1.99%), Vitamin B6: 0.03mg (1.64%)