



## Chocolate Butterfinger-Caramel Cake

READY IN



85 min.

SERVINGS



15

CALORIES



401 kcal

DESSERT

### Ingredients

- 36 pieces nestle® butterfinger® bites candy divided chopped
- 12.3 ounce caramel ice cream topping
- 14 ounce nestle® carnation® condensed milk sweetened canned
- 18.3 ounce chocolate cake mix
- 1 pint whipping cream

### Equipment

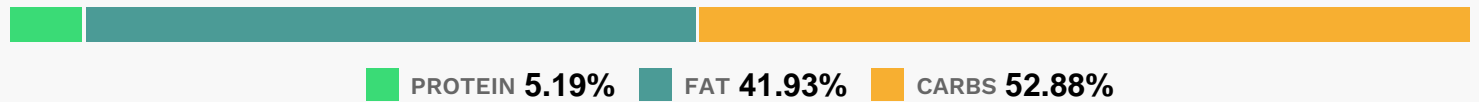
- wire rack
- baking pan

wooden spoon

## Directions

- Prepare cake according to package directions using a 13 x 9-inch baking pan. Cool completely in pan on wire rack.
- Poke holes in cake about 1-inch apart and 1-inch deep using handle of wooden spoon.
- Pour sweetened condensed milk over cake.
- Sprinkle with half of chopped Butterfinger.
- Pour caramel topping over Butterfinger.
- Spread whipped cream over cake; sprinkle with remaining chopped Butterfinger. Store in refrigerator until ready to serve. Refrigerate any uneaten cake.

## Nutrition Facts



## Properties

Glycemic Index:4.07, Glycemic Load:8.78, Inflammation Score:-4, Nutrition Score:6.7256521764009%

## Nutrients (% of daily need)

Calories: 400.84kcal (20.04%), Fat: 19.52g (30.04%), Saturated Fat: 10.06g (62.89%), Carbohydrates: 55.42g (18.47%), Net Carbohydrates: 54.54g (19.83%), Sugar: 42.82g (47.58%), Cholesterol: 44.64mg (14.88%), Sodium: 411.15mg (17.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.82mg (1.27%), Protein: 5.43g (10.87%), Phosphorus: 189.72mg (18.97%), Calcium: 159.91mg (15.99%), Selenium: 9.51µg (13.59%), Vitamin B2: 0.23mg (13.3%), Vitamin A: 556.23IU (11.12%), Iron: 1.65mg (9.18%), Potassium: 262.52mg (7.5%), Copper: 0.15mg (7.5%), Magnesium: 27.61mg (6.9%), Folate: 26.69µg (6.67%), Vitamin B1: 0.09mg (6.11%), Vitamin E: 0.77mg (5.12%), Manganese: 0.1mg (5.11%), Zinc: 0.62mg (4.16%), Vitamin D: 0.56µg (3.72%), Vitamin B5: 0.37mg (3.71%), Fiber: 0.88g (3.5%), Vitamin B12: 0.21µg (3.49%), Vitamin B3: 0.69mg (3.46%), Vitamin K: 2.53µg (2.41%), Vitamin B6: 0.04mg (1.98%), Vitamin C: 0.99mg (1.2%)