



## Chocolate Sheet Cake with Brown Sugar Frosting

READY IN



120 min.

SERVINGS



12

CALORIES



506 kcal

DESSERT

### Ingredients

- 1 box duncan hines devil's food cake
- 1 cup brown sugar packed
- 0.5 cup butter
- 1.3 cups buttermilk
- 0.5 cup candied pecans coarsely chopped
- 0.5 cup cashew pieces coarsely chopped
- 0.5 cup chocolate-covered peanuts
- 3 eggs

- 0.3 cup milk
- 2 cups powdered sugar
- 2 tablespoons cocoa powder unsweetened
- 0.5 cup vegetable oil

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- hand mixer

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- Meanwhile, in 2-quart saucepan, melt butter over medium heat. Stir in brown sugar.
- Heat to boiling, stirring constantly. Reduce heat to low; boil and stir 2 minutes. Stir in milk; return to boiling.
- Remove from heat. Cool to lukewarm, about 30 minutes.
- Gradually stir powdered sugar into brown sugar mixture.
- Place saucepan of frosting in bowl of cold water; beat with spoon until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time, or heat over low heat, stirring constantly. Frost cake.
- Sprinkle evenly with cashews and pecans. Store loosely covered.

## Nutrition Facts



■ PROTEIN 4.7% ■ FAT 38.46% ■ CARBS 56.84%

## Properties

Glycemic Index:12.02, Glycemic Load:0.84, Inflammation Score:-4, Nutrition Score:8.3921739661499%

## Flavonoids

Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 505.59kcal (25.28%), Fat: 22.55g (34.7%), Saturated Fat: 8.65g (54.08%), Carbohydrates: 75g (25%), Net Carbohydrates: 73.25g (26.64%), Sugar: 59.31g (65.9%), Cholesterol: 64.84mg (21.61%), Sodium: 429.01mg (18.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.63mg (2.21%), Protein: 6.2g (12.4%), Phosphorus: 197.08mg (19.71%), Copper: 0.35mg (17.29%), Selenium: 10.68µg (15.26%), Iron: 2.63mg (14.59%), Calcium: 125.62mg (12.56%), Manganese: 0.24mg (12.24%), Magnesium: 46.42mg (11.6%), Vitamin B2: 0.18mg (10.71%), Potassium: 289.1mg (8.26%), Folate: 31.42µg (7.85%), Vitamin B1: 0.11mg (7.36%), Vitamin K: 7.64µg (7.28%), Vitamin A: 353.15IU (7.06%), Fiber: 1.75g (7%), Zinc: 1.02mg (6.82%), Vitamin E: 0.97mg (6.49%), Vitamin B12: 0.28µg (4.74%), Vitamin B5: 0.43mg (4.35%), Vitamin B6: 0.08mg (4.08%), Vitamin D: 0.6µg (4.01%), Vitamin B3: 0.74mg (3.71%)