



Chocolate Toffee Bar Cake

READY IN



45 min.

SERVINGS



12

CALORIES



449 kcal

DESSERT

Ingredients

- ☐ 12.3 ounce caramel topping
- ☐ 18.3 ounce german chocolate cake mix with duncan hines
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 4.2 ounce toffee candy bars english with skor bars crushed
- ☐ 8 ounce non-dairy whipped topping frozen thawed

Equipment

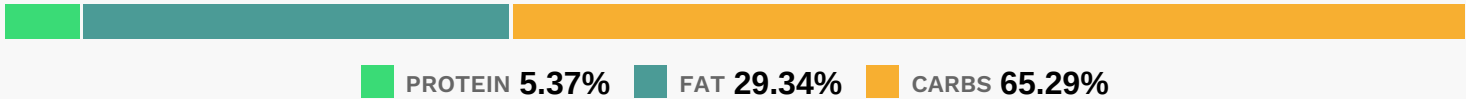
- ☐ bowl
- ☐ frying pan

- ☐ wire rack
- ☐ wooden spoon

Directions

- ☐ Prepare cake according to package directions in a greased 13" x 9" pan. Cool completely in pan on a wire rack.
- ☐ Gently poke holes in top of cake, using the end of a wooden spoon (wipe spoon clean after each hole).
- ☐ Combine sweetened condensed milk and caramel topping in a small bowl; slowly pour over cake.
- ☐ Spread whipped topping over cake.
- ☐ Sprinkle with crushed candy. Cover and chill until ready to serve.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:10.98, Inflammation Score:-2, Nutrition Score:7.0082608642785%

Nutrients (% of daily need)

Calories: 448.63kcal (22.43%), Fat: 15.31g (23.55%), Saturated Fat: 6.97g (43.59%), Carbohydrates: 76.65g (25.55%), Net Carbohydrates: 75.39g (27.41%), Sugar: 61.46g (68.29%), Cholesterol: 13.91mg (4.64%), Sodium: 544.63mg (23.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.74mg (1.58%), Protein: 6.31g (12.62%), Phosphorus: 225.36mg (22.54%), Calcium: 186.7mg (18.67%), Selenium: 11.07µg (15.82%), Vitamin B2: 0.22mg (13.15%), Iron: 2.02mg (11.23%), Copper: 0.18mg (8.97%), Potassium: 303.17mg (8.66%), Magnesium: 31.63mg (7.91%), Folate: 31.52µg (7.88%), Vitamin B1: 0.11mg (7.12%), Manganese: 0.11mg (5.63%), Fiber: 1.27g (5.06%), Zinc: 0.67mg (4.5%), Vitamin E: 0.64mg (4.27%), Vitamin B12: 0.24µg (3.92%), Vitamin B3: 0.78mg (3.89%), Vitamin B5: 0.35mg (3.52%), Vitamin A: 129.63IU (2.59%), Vitamin K: 2.44µg (2.33%), Vitamin B6: 0.04mg (1.87%), Vitamin C: 1mg (1.22%)