



Chocolate Turtle Layer Cake

READY IN



265 min.

SERVINGS



16

CALORIES



542 kcal

DESSERT

Ingredients

- 1 serving cocoa powder unsweetened
- 1 box duncan hines devil's food cake
- 1 box peach pie filling instant (4-serving size)
- 3 eggs
- 1.3 cups milk
- 1 cup canola oil
- 3 teaspoons vanilla
- 1 teaspoon coffee instant
- 6 oz semi chocolate chips

- 1 cup pecans chopped
- 16 oz cream cheese frosting
- 0.5 cup condensed milk sweetened canned (caramelized condensed milk)
- 7 oz m&m candies
- 12 oz mrs richardson's butterscotch caramel sauce
- 0.3 cup cashew pieces toasted

Equipment

- bowl
- oven
- whisk
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Grease 2 (9-inch) round cake pans with shortening or cooking spray; sprinkle with cocoa.
- In large bowl, beat cake mix, pudding mix, eggs, milk, oil, vanilla and coffee granules with electric mixer on low speed 1 minute. Beat on medium speed 2 minutes. Fold in chocolate chips and chopped pecans.
- Pour batter into pans.
- Bake 30 to 32 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from pans to cooling racks; cool completely. Wrap cake layers; refrigerate at least 1 hour.
- In medium bowl, stir frosting and dulce de leche with whisk until well blended; set aside.
- Cut 6 of the turtle candies in half; set aside. Chop remaining candies.
- Place 1 cake layer, top side up, on serving plate.
- Spread with half of the frosting mixture; sprinkle with chopped candies.
- Place second cake layer, top side up, on candies.
- Spread remaining frosting mixture on top of cake. Cover; refrigerate until serving time.

Drizzle caramel topping over top of cake, allowing some to drip down side.

Garnish with pecan halves and reserved turtle candies.

Nutrition Facts

PROTEIN 4.68% **FAT 43.26%** **CARBS 52.06%**

Properties

Glycemic Index:8.39, Glycemic Load:3.68, Inflammation Score:-3, Nutrition Score:9.0152173716089%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 542.44kcal (27.12%), Fat: 26.91g (41.4%), Saturated Fat: 8.23g (51.46%), Carbohydrates: 72.87g (24.29%), Net Carbohydrates: 70.29g (25.56%), Sugar: 58.78g (65.31%), Cholesterol: 38.73mg (12.91%), Sodium: 390.38mg (16.97%), Alcohol: 0.26g (100%), Alcohol %: 0.2% (100%), Caffeine: 14.22mg (4.74%), Protein: 6.56g (13.11%), Manganese: 0.56mg (28.21%), Phosphorus: 200.99mg (20.1%), Copper: 0.38mg (19.15%), Iron: 2.57mg (14.26%), Selenium: 9.65µg (13.78%), Magnesium: 53.53mg (13.38%), Calcium: 133.74mg (13.37%), Fiber: 2.58g (10.31%), Vitamin B2: 0.16mg (9.7%), Potassium: 294.32mg (8.41%), Vitamin B1: 0.13mg (8.37%), Zinc: 1.21mg (8.06%), Vitamin E: 1.09mg (7.25%), Folate: 24.12µg (6.03%), Vitamin K: 4.86µg (4.62%), Vitamin B12: 0.28µg (4.6%), Vitamin B5: 0.45mg (4.49%), Vitamin B3: 0.69mg (3.47%), Vitamin B6: 0.07mg (3.38%), Vitamin A: 157.84IU (3.16%), Vitamin D: 0.39µg (2.63%)