



WHATSheATE



Chocolate Turtle Layer Cake

READY IN



265 min.

SERVINGS



16

CALORIES



567 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup canola oil
- ☐ 12 oz mrs richardson's butterscotch caramel sauce
- ☐ 1 lb cream cheese frosting
- ☐ 0.5 cup condensed milk sweetened canned (caramelized condensed milk)
- ☐ 3 eggs
- ☐ 1 box chocolate pudding instant (4-serving size)
- ☐ 1 teaspoon coffee instant
- ☐ 7 oz m&m candies

- ☐ 1.3 cups milk
- ☐ 0.3 cup pecans toasted
- ☐ 1 cup pecans chopped
- ☐ 6 oz semi chocolate chips
- ☐ 16 servings cocoa powder unsweetened
- ☐ 3 teaspoons vanilla

Equipment

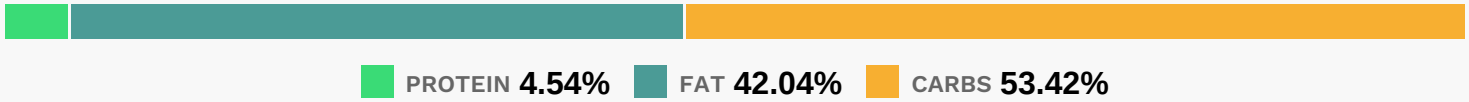
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F. 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



Properties

Glycemic Index:7.44, Glycemic Load:3.55, Inflammation Score:-4, Nutrition Score:9.5369565435078%

Flavonoids

Cyanidin: 0.9mg, Cyanidin: 0.9mg, Cyanidin: 0.9mg, Cyanidin: 0.9mg Delphinidin: 0.61mg, Delphinidin: 0.61mg, Delphinidin: 0.61mg, Delphinidin: 0.61mg Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 566.74kcal (28.34%), Fat: 27.38g (42.13%), Saturated Fat: 8.3g (51.86%), Carbohydrates: 78.28g (26.09%), Net Carbohydrates: 75.06g (27.29%), Sugar: 62.8g (69.78%), Cholesterol: 38.73mg (12.91%), Sodium: 476.04mg (20.7%), Alcohol: 0.26g (100%), Alcohol %: 0.2% (100%), Caffeine: 16.8mg (5.6%), Protein: 6.65g (13.3%), Manganese: 0.66mg (32.92%), Copper: 0.41mg (20.7%), Phosphorus: 204.51mg (20.45%), Iron: 2.68mg (14.88%), Magnesium: 56.89mg (14.22%), Selenium: 9.59µg (13.7%), Calcium: 135.99mg (13.6%), Fiber: 3.22g (12.89%), Vitamin B2: 0.17mg (10.07%), Potassium: 315.75mg (9.02%), Vitamin B1: 0.13mg (8.57%), Zinc: 1.26mg (8.42%), Vitamin E: 1.1mg (7.31%), Folate: 24.43µg (6.11%), Vitamin B12: 0.28µg (4.6%), Vitamin B5: 0.45mg (4.49%), Vitamin K: 4.34µg (4.13%), Vitamin B3: 0.72mg (3.62%), Vitamin B6: 0.06mg (3.22%), Vitamin A: 158.69IU (3.17%), Vitamin D: 0.39µg (2.63%)