



Coffee-Toffee Cake with Caramel Frosting

READY IN



120 min.

SERVINGS



15

CALORIES



375 kcal

DESSERT

Ingredients

- 0.3 cup coffee instant
- 0.3 cup water boiling
- 1 box cake mix white
- 1 cup water
- 0.3 cup vegetable oil
- 3 eggs
- 16 oz vanilla frosting
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 4.2 oz heath candy bars english coarsely chopped

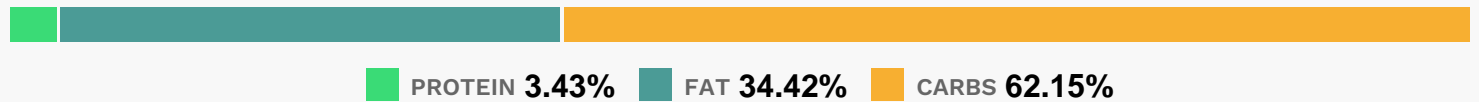
Equipment

- bowl
- frying pan
- oven
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom and sides of 13x9-inch pan. In small bowl, dissolve coffee granules in boiling water.
- In large bowl, beat cake mix, 1 cup water, the oil, eggs and coffee mixture 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.
- In medium bowl, mix frosting and caramel topping. Frost cake with frosting mixture.
- Sprinkle with toffee candy. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:8.83, Inflammation Score:-1, Nutrition Score:5.5243478762391%

Nutrients (% of daily need)

Calories: 374.55kcal (18.73%), Fat: 14.46g (22.24%), Saturated Fat: 3.89g (24.28%), Carbohydrates: 58.74g (19.58%), Net Carbohydrates: 58.17g (21.15%), Sugar: 40.56g (45.07%), Cholesterol: 34.56mg (11.52%), Sodium: 349.98mg (15.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 123.81mg (41.27%), Protein: 3.24g (6.48%), Phosphorus: 152.44mg (15.24%), Vitamin K: 13.87µg (13.21%), Vitamin B2: 0.21mg (12.31%), Vitamin B3: 2.01mg (10.04%), Calcium: 89.71mg (8.97%), Selenium: 6.24µg (8.92%), Vitamin E: 1.25mg (8.35%), Folate: 30.76µg (7.69%), Manganese: 0.14mg (7.13%), Iron: 1.05mg (5.83%), Vitamin B1: 0.08mg (5.44%), Potassium: 185.87mg (5.31%), Magnesium: 18.43mg (4.61%), Vitamin B5: 0.26mg (2.63%), Fiber: 0.56g (2.26%), Copper: 0.04mg (2.14%), Zinc: 0.31mg (2.06%), Vitamin B12: 0.09µg (1.42%), Vitamin B6: 0.03mg (1.29%), Vitamin D: 0.18µg (1.17%), Vitamin A: 50.91IU (1.02%)