



Cream Cheese Turtle Cake

READY IN



45 min.

SERVINGS



16

CALORIES



452 kcal

DESSERT

Ingredients

- ☐ 1 cup almonds lightly toasted sliced
- ☐ 8 ounce cream cheese cut into pieces, room temperature
- ☐ 3 large eggs
- ☐ 18.3 ounce chocolate cake mix
- ☐ 1 cup pecans lightly toasted chopped
- ☐ 1.8 cups powdered sugar
- ☐ 0.8 cup semi chocolate chips
- ☐ 0.5 cup dulce de leche
- ☐ 0.3 cup butter unsalted ()

- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 5 tablespoons milk whole

Equipment

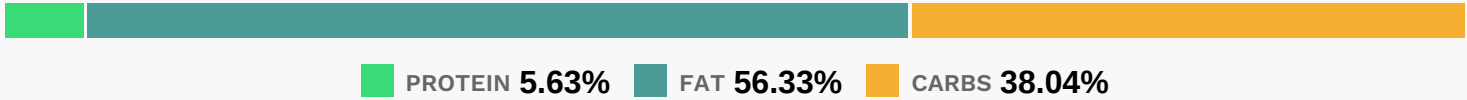
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Preheat oven to 350°F. Butter and flour 13x9x2-inch metal cake pan.
- ☐ Sprinkle 1/2 cup almonds and 1/2 cup pecans over bottom of pan.
- ☐ Combine cake mix, 1 1/4 cups water, oil, and eggs in large bowl. Using electric mixer, beat at low speed until mixture is moistened, about 30 seconds. Beat at medium speed 2 minutes.
- ☐ Pour batter into pan.
- ☐ Melt butter in medium saucepan over medium-low heat. Gradually stir in powdered sugar (mixture will form clumps); stir in cream cheese.
- ☐ Whisk until smooth, about 1 minute.
- ☐ Pour cream cheese mixture in large ribbons atop cake batter in pan. Using knife, swirl mixture into batter (do not overmix).
- ☐ Bake cake until tester inserted into center (in cake part only) comes out clean, about 50 minutes (bottom of cake will be very moist). Cool cake in pan on rack.
- ☐ Sprinkle remaining 1/2 cup almonds and 1/2 cup pecans over cake.

- ☐
- Mix sugar and cocoa in medium bowl. Bring milk and butter to simmer in heavy medium saucepan. Reduce heat to medium-low; add powdered sugar mixture and whisk until melted.
- ☐
- Add chocolate chips and whisk until smooth.
- ☐
- Mix in vanilla.
- ☐
- Drizzle warm icing over cake.
- ☐
- Let stand until set, about 2 hours.
- ☐
- Drizzle caramel topping over. (Can be made 1 day ahead. Cover; store at room temperature.)

Nutrition Facts



Properties

Glycemic Index:7.94, Glycemic Load:0.38, Inflammation Score:-5, Nutrition Score:10.236521745506%

Flavonoids

Cyanidin: 0.87mg, Cyanidin: 0.87mg, Cyanidin: 0.87mg, Cyanidin: 0.87mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 452.23kcal (22.61%), Fat: 29.47g (45.34%), Saturated Fat: 9.36g (58.52%), Carbohydrates: 44.78g (14.93%), Net Carbohydrates: 41.73g (15.17%), Sugar: 29.68g (32.97%), Cholesterol: 57.89mg (19.3%), Sodium: 329.01mg (14.3%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 12.25mg (4.08%), Protein: 6.63g (13.25%), Manganese: 0.65mg (32.57%), Copper: 0.41mg (20.66%), Phosphorus: 199.69mg (19.97%), Vitamin E: 2.65mg (17.69%), Magnesium: 60.18mg (15.05%), Iron: 2.65mg (14.72%), Selenium: 9.6µg (13.72%), Vitamin B2: 0.22mg (12.8%), Fiber: 3.06g (12.22%), Vitamin K: 11.03µg (10.51%), Calcium: 101.1mg (10.11%), Vitamin B1: 0.12mg (8.32%), Zinc: 1.23mg (8.2%), Potassium: 274.29mg (7.84%), Folate: 30.07µg (7.52%), Vitamin A: 346.28IU (6.93%), Vitamin B3: 0.92mg (4.58%), Vitamin B5: 0.4mg (4.03%), Vitamin B6: 0.07mg (3.27%), Vitamin B12: 0.16µg (2.69%), Vitamin D: 0.29µg (1.95%)