



Cream-Filled Butter Pecan Birthday Cake

READY IN



130 min.

SERVINGS



12

CALORIES



538 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 0.3 cup whipping cream
- ☐ 1 cup brown sugar packed
- ☐ 1 box cake mix
- ☐ 1 cup water
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 1.8 cups whipping cream
- ☐ 0.3 cup powdered sugar

- ☐ 0.3 teaspoon vanilla
- ☐ 0.3 cup toffee chips

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 325°F. In 1-quart saucepan, heat butter, 1/4 cup whipping cream and the brown sugar over low heat, stirring occasionally, just until butter is melted.
- ☐ Pour into two 9-inch round cake pans (do not use dark or nonstick pans).
- ☐ In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Carefully spoon half of cake batter into each pan, starting at outer edge and continuing toward center so brown sugar mixture does not get moved out to sides of pans.
- ☐ Bake 30 to 37 minutes or until toothpick inserted in center comes out clean. Run knife around edge of cakes to loosen from pan. Turn upside down onto cooling racks, placing waxed paper under racks to catch drips. Leave pans over cakes 1 minute before removing. Cool completely, about 1 hour.
- ☐ In chilled medium bowl, beat whipping cream, powdered sugar and vanilla on high speed until stiff peaks form.
- ☐ On serving tray, place 1 cake layer, brown sugar side up.
- ☐ Spread with half of the whipped cream. Top with second layer, brown sugar side up.
- ☐ Spread with remaining whipped cream.
- ☐ Sprinkle with toffee bits. Store covered in refrigerator.

Nutrition Facts



 **PROTEIN 3.13%**  **FAT 52.53%**  **CARBS 44.34%**

Properties

Glycemic Index:4.25, Glycemic Load:1.63, Inflammation Score:-6, Nutrition Score:7.1839130676311%

Nutrients (% of daily need)

Calories: 537.91kcal (26.9%), Fat: 31.85g (49%), Saturated Fat: 13.68g (85.51%), Carbohydrates: 60.48g (20.16%), Net Carbohydrates: 59.96g (21.8%), Sugar: 43.22g (48.02%), Cholesterol: 90.87mg (30.29%), Sodium: 442mg (19.22%), Alcohol: 0.03g (100%), Alcohol %: 0.02% (100%), Protein: 4.27g (8.53%), Vitamin A: 1037.61IU (20.75%), Phosphorus: 182.84mg (18.28%), Calcium: 143.6mg (14.36%), Vitamin B2: 0.23mg (13.63%), Vitamin K: 13.83µg (13.17%), Vitamin E: 1.71mg (11.41%), Folate: 36.43µg (9.11%), Selenium: 6.13µg (8.76%), Vitamin B1: 0.11mg (7.55%), Iron: 1.26mg (7.02%), Vitamin D: 0.85µg (5.7%), Vitamin B3: 1.06mg (5.28%), Manganese: 0.1mg (4.89%), Vitamin B5: 0.47mg (4.65%), Vitamin B6: 0.07mg (3.73%), Vitamin B12: 0.22µg (3.66%), Potassium: 104.16mg (2.98%), Copper: 0.06mg (2.77%), Magnesium: 10.74mg (2.69%), Zinc: 0.37mg (2.45%), Fiber: 0.52g (2.07%)