



Dulce de Leche Cake

READY IN



130 min.

SERVINGS



12

CALORIES



423 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter (do not use margarine)
- ☐ 1 box cake mix yellow
- ☐ 1 cup water
- ☐ 2 teaspoons vanilla
- ☐ 3 eggs
- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 8 oz cream cheese softened
- ☐ 0.5 cup whipping cream

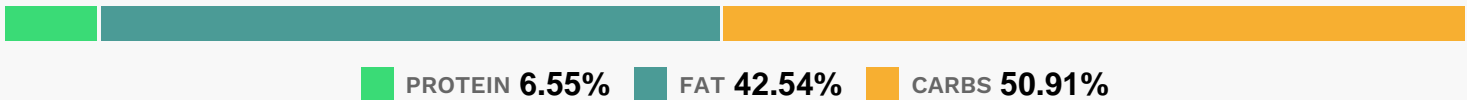
Equipment

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

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan.
- ☐ In 1-quart saucepan, heat butter over medium heat 4 to 6 minutes, stirring frequently, just until golden brown.
- ☐ Remove from heat. Cool 15 minutes.
- ☐ In large bowl, beat cake mix, browned butter, water, vanilla and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes (brown flecks from butter will appear in batter).
- ☐ Pour into pan.
- ☐ Bake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- ☐ Meanwhile, in large bowl, beat dulce de leche and cream cheese with electric mixer on high speed about 2 minutes or until blended and smooth. Beat in whipping cream until stiff peaks form.
- ☐ Spread frosting over cooled cake.
- ☐ Serve immediately, or refrigerate until serving. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.33, Glycemic Load:10.79, Inflammation Score:-5, Nutrition Score:8.0043478893197%

Nutrients (% of daily need)

Calories: 423.02kcal (21.15%), Fat: 20.16g (31.01%), Saturated Fat: 9.93g (62.07%), Carbohydrates: 54.27g (18.09%), Net Carbohydrates: 53.75g (19.55%), Sugar: 37g (41.11%), Cholesterol: 81.98mg (27.33%), Sodium: 492mg (21.39%), Alcohol: 0.23g (100%), Alcohol %: 0.21% (100%), Protein: 6.99g (13.97%), Phosphorus: 262.9mg (26.29%), Calcium: 214.41mg (21.44%), Vitamin B2: 0.35mg (20.39%), Selenium: 11.28µg (16.11%), Vitamin A: 769.07IU (15.38%), Folate: 40.11µg (10.03%), Vitamin B1: 0.14mg (9.3%), Vitamin B5: 0.7mg (7.01%), Vitamin E: 1.01mg (6.75%), Iron: 1.18mg (6.56%), Vitamin B12: 0.34µg (5.73%), Vitamin B3: 1.1mg (5.5%), Potassium: 190.88mg (5.45%), Manganese: 0.09mg (4.55%), Zinc: 0.68mg (4.51%), Magnesium: 16.72mg (4.18%), Vitamin B6: 0.08mg (4.14%), Vitamin D: 0.44µg (2.95%), Copper: 0.05mg (2.59%), Vitamin K: 2.19µg (2.08%), Fiber: 0.52g (2.07%), Vitamin C: 0.9mg (1.09%)