



## Eggless Decadent Caramel Cake

READY IN



57 min.

SERVINGS



10

CALORIES



463 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 1.3 cups cake flour
- 1.5 cups evaporated milk
- 1.3 cups flour all-purpose
- 1 cup butter salted softened
- 0.3 cup condensed milk sweetened
- 2 tablespoons vanilla extract
- 1.3 cup sugar white

0.5 cup yogurt

## Equipment

bowl

frying pan

baking paper

oven

wire rack

toothpicks

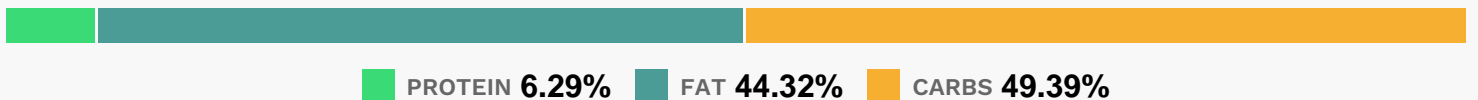
## Directions

Preheat oven to 325F/180C for 15 minutes. Line two 8 or in inch cake pans with parchment paper. Sift the dry ingredients together and set aside. In a large bowl, beat together the sugar, butter and vanilla until the mixture is light and fluffy.

Add the yogurt and beat well again and repeat the same with condensed milk too. Now the wet mixture is ready. Now add the dry flour mix and evaporated milk to the wet mix alternately, beating after each addition. So you would be adding the flour mix thrice and the milk twice. Make sure that you don't over mix it and end up having sinking cake/cupcake. After making sure that there are no lumps in the batter, pour it in the prepared 2 pans equally.

Bake it for 30-35 minutes or until a toothpick inserted in the center of the cake comes out clean. Leave the pan on a cooling rack to cool for about 10 minutes. Then take the cake out of the pan and cool it completely on the wire rack before frosting.

## Nutrition Facts



## Properties

Glycemic Index:43.41, Glycemic Load:36.28, Inflammation Score:-5, Nutrition Score:7.4095652751301%

## Nutrients (% of daily need)

Calories: 463.26kcal (23.16%), Fat: 22.83g (35.12%), Saturated Fat: 14.14g (88.39%), Carbohydrates: 57.25g (19.08%), Net Carbohydrates: 56.45g (20.53%), Sugar: 33.91g (37.68%), Cholesterol: 63.96mg (21.32%), Sodium: 342.01mg (14.87%), Alcohol: 0.89g (100%), Alcohol %: 0.81% (100%), Protein: 7.28g (14.57%), Selenium: 14.15µg

(20.21%), Calcium: 192.89mg (19.29%), Phosphorus: 162.89mg (16.29%), Vitamin B2: 0.27mg (15.89%), Vitamin A: 690.48IU (13.81%), Manganese: 0.24mg (12.03%), Vitamin B1: 0.16mg (10.99%), Folate: 39.15µg (9.79%), Vitamin B3: 1.2mg (5.99%), Iron: 1.07mg (5.92%), Potassium: 204.2mg (5.83%), Magnesium: 20.86mg (5.21%), Vitamin B5: 0.51mg (5.09%), Zinc: 0.7mg (4.69%), Vitamin E: 0.68mg (4.52%), Fiber: 0.8g (3.19%), Copper: 0.06mg (3.15%), Vitamin B12: 0.18µg (2.97%), Vitamin B6: 0.04mg (2.04%), Vitamin K: 1.98µg (1.89%), Vitamin C: 0.98mg (1.19%)