



Glazed English Toffee Cake

READY IN



45 min.

SERVINGS



8

CALORIES



448 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 5 tablespoons butter
- 1 cup buttermilk
- 0.3 cup hershey®'s dutch processed cocoa
- 2 egg whites
- 1.3 cups flour all-purpose
- 3 tablespoons cup heavy whipping cream light
- 0.5 teaspoon salt
- 1 cup skor® toffee bits english

- 0.5 cup vegetable oil
- 1.5 cups non-dairy whipped topping frozen thawed
- 0.5 cup sugar white

Equipment

- bowl
- sauce pan
- oven
- baking pan

Directions

- Heat oven to 350 F. Grease and flour two 9-inch round baking pans. Beat egg whites in small bowl until foamy; gradually add 1/2 cup sugar, beating until stiff peaks form.
- Combine remaining 1 cup sugar, flour, cocoa, baking soda and salt in large bowl.
- Add oil, buttermilk and egg yolks; beat until smooth. Gently fold egg whites into batter.
- Pour into prepared pans.
- Bake 25 to 30 minutes or until cake springs back when touched lightly in center. Cool 5 minutes; remove from pans to wire racks. Cool completely.
- Place one cake layer on serving plate; spread whipped topping over top.
- Sprinkle with half of toffee bits. Top with other layer. Spoon Chocolate Glaze over top of cake, allowing glaze to drip down sides.
- Sprinkle with remaining toffee. Store covered in refrigerator.
- Combine 1/2 cup sugar and 1/4 cup Hershey's Dutch Processed Cocoa in small saucepan. Stir in 3 tablespoons light cream and 5 tablespoons butter or margarine. Cook over medium heat, stirring constantly, until mixture comes to boil. Boil 1 minute. Cool to room temperature, stirring occasionally.

Nutrition Facts



PROTEIN 4.62% FAT 48.79% CARBS 46.59%

Properties

Glycemic Index:34.64, Glycemic Load:29.73, Inflammation Score:-5, Nutrition Score:6.8004347908756%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 448.21kcal (22.41%), Fat: 24.69g (37.99%), Saturated Fat: 14.49g (90.56%), Carbohydrates: 53.06g (17.69%), Net Carbohydrates: 51.54g (18.74%), Sugar: 36.19g (40.21%), Cholesterol: 59.39mg (19.8%), Sodium: 401.2mg (17.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.18mg (2.06%), Protein: 5.26g (10.52%), Selenium: 10.38µg (14.83%), Vitamin B2: 0.23mg (13.68%), Vitamin A: 676.24IU (13.52%), Manganese: 0.24mg (11.99%), Vitamin B1: 0.18mg (11.79%), Folate: 39.9µg (9.98%), Phosphorus: 92.85mg (9.28%), Iron: 1.33mg (7.38%), Copper: 0.14mg (7.14%), Vitamin K: 7.27µg (6.92%), Calcium: 67.63mg (6.76%), Vitamin B3: 1.28mg (6.38%), Fiber: 1.52g (6.09%), Magnesium: 24.27mg (6.07%), Vitamin E: 0.86mg (5.73%), Potassium: 151.6mg (4.33%), Vitamin B12: 0.23µg (3.86%), Zinc: 0.51mg (3.39%), Vitamin B5: 0.28mg (2.84%), Vitamin D: 0.42µg (2.83%), Vitamin B6: 0.03mg (1.51%)