



Gluten-Free Better Than Almost Anything Cake

 Popular

READY IN



180 min.

SERVINGS



9

CALORIES



372 kcal

DESSERT

Ingredients

- 15 oz duncan hines devil's food cake gluten free
- 12.3 oz mrs richardson's butterscotch caramel sauce
- 1 cup cool whip frozen thawed
- 0.5 cup toffee chips

Equipment

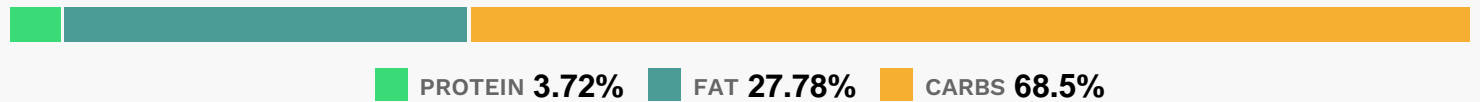
- frying pan
- oven

wooden spoon

Directions

- Heat oven to 350°F (or 325°F for dark or nonstick pan). Make and bake cake mix as directed on box, using water, butter, eggs and any of the pan choices.
- With handle of wooden spoon, poke top of warm cake every 1/2 inch.
- Drizzle caramel topping evenly over top of cake; let stand until absorbed into cake. Cover; refrigerate about 2 hours or until chilled.
- Spread whipped topping over top of cake.
- Sprinkle with toffee bits. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.67, Glycemic Load:4.34, Inflammation Score:-3, Nutrition Score:5.4634783021782%

Nutrients (% of daily need)

Calories: 371.6kcal (18.58%), Fat: 12.09g (18.6%), Saturated Fat: 4.48g (28.03%), Carbohydrates: 67.08g (22.36%), Net Carbohydrates: 65.91g (23.97%), Sugar: 49.77g (55.3%), Cholesterol: 15mg (5%), Sodium: 545.13mg (23.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.2mg (1.73%), Protein: 3.65g (7.29%), Phosphorus: 152.49mg (15.25%), Iron: 2.13mg (11.85%), Calcium: 103.25mg (10.33%), Selenium: 6.72µg (9.59%), Copper: 0.19mg (9.55%), Vitamin B2: 0.14mg (8.01%), Folate: 31.75µg (7.94%), Magnesium: 25.33mg (6.33%), Vitamin B1: 0.09mg (6.25%), Manganese: 0.12mg (6.25%), Potassium: 197.09mg (5.63%), Fiber: 1.17g (4.67%), Vitamin E: 0.67mg (4.5%), Vitamin A: 202.15IU (4.04%), Vitamin B3: 0.79mg (3.95%), Vitamin B12: 0.21µg (3.45%), Zinc: 0.42mg (2.8%), Vitamin K: 2.19µg (2.08%), Vitamin B6: 0.03mg (1.49%), Vitamin B5: 0.14mg (1.43%)