



Golden Caramel Cake

READY IN



118 min.

SERVINGS



16

CALORIES



280 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 1 cup milk
- 0.3 cup butter cooled melted
- 1 teaspoon vanilla
- 3 eggs
- 0.5 cup butter
- 1 cup powdered sugar
- 0.5 cup tempura batter mix
- 0.5 cup evaporated milk

1 teaspoon vanilla

Equipment

- bowl
- sauce pan
- oven
- whisk
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease and flour two 9-inch round pans, or spray with baking spray with flour.
- In large bowl, beat cake ingredients with electric mixer on low speed 1 minute, scraping bowl constantly, then on medium speed 2 minutes.
- Remove 1/2 cup of batter; cover and refrigerate to use in icing.
- Pour remaining batter into pans.
- Bake and cool as directed on cake mix box.
- To make icing, in heavy 2-quart saucepan, heat butter over low heat, stirring constantly, until brown; remove from heat. Stir in powdered sugar, reserved cake batter and evaporated milk. Cook over medium heat, stirring constantly with whisk, until smooth, bubbly and almost thick; remove from heat. Stir in vanilla. Cool slightly. Fill layers and frost cake with icing. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.38, Glycemic Load:0.27, Inflammation Score:-4, Nutrition Score:4.5647826330817%

Nutrients (% of daily need)

Calories: 279.86kcal (13.99%), Fat: 12.28g (18.9%), Saturated Fat: 3.4g (21.26%), Carbohydrates: 38.97g (12.99%), Net Carbohydrates: 38.58g (14.03%), Sugar: 22.94g (25.49%), Cholesterol: 34.8mg (11.6%), Sodium: 382.15mg

(16.62%), Alcohol: 0.17g (100%), Alcohol %: 0.25% (100%), Protein: 3.5g (7.01%), Phosphorus: 150.64mg (15.06%), Calcium: 115.79mg (11.58%), Vitamin A: 510.98IU (10.22%), Vitamin B2: 0.16mg (9.68%), Folate: 26.6µg (6.65%), Vitamin B1: 0.09mg (6.09%), Selenium: 4.02µg (5.74%), Vitamin E: 0.77mg (5.14%), Iron: 0.84mg (4.65%), Vitamin B3: 0.79mg (3.95%), Vitamin B5: 0.36mg (3.61%), Vitamin B12: 0.21µg (3.54%), Manganese: 0.07mg (3.33%), Vitamin B6: 0.05mg (2.67%), Vitamin D: 0.34µg (2.27%), Potassium: 79.16mg (2.26%), Zinc: 0.32mg (2.12%), Magnesium: 8.36mg (2.09%), Copper: 0.03mg (1.58%), Fiber: 0.39g (1.55%)