



Layered Toffee Cake

READY IN



20 min.

SERVINGS



14

CALORIES



332 kcal

Ingredients

- 2 cups cup heavy whipping cream
- 0.5 cup cream sauce
- 0.5 teaspoon vanilla extract
- 8 ounces angel food cake prepared
- 12.6 ounces heath candy bars chopped

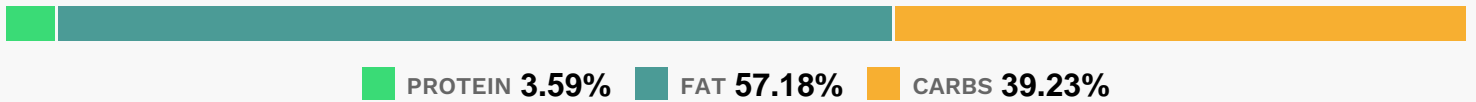
Equipment

- bowl

Directions

- In a bowl, beat cream just until it begins to thicken. Gradually add the ice cream topping and vanilla, beating until soft peaks form.
- Cut cake horizontally into three layers.
- Place the bottom layer on a serving plate; spread with 1 cup cream mixture and sprinkle with 1/2 cup candy bar. Repeat.
- Place top layer on cake; frost top and sides with remaining cream mixture and sprinkle with the remaining candy bar. Store in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:2.7652173988197%

Nutrients (% of daily need)

Calories: 332.15kcal (16.61%), Fat: 21.6g (33.23%), Saturated Fat: 12.41g (77.58%), Carbohydrates: 33.34g (11.11%), Net Carbohydrates: 32.41g (11.79%), Sugar: 25.16g (27.95%), Cholesterol: 44.4mg (14.8%), Sodium: 218.59mg (9.5%), Alcohol: 0.05g (100%), Alcohol %: 0.07% (100%), Protein: 3.05g (6.1%), Vitamin A: 500.02IU (10%), Phosphorus: 67.84mg (6.78%), Vitamin B2: 0.1mg (6.08%), Selenium: 3.75µg (5.35%), Calcium: 42.66mg (4.27%), Vitamin E: 0.6mg (4%), Fiber: 0.93g (3.72%), Vitamin D: 0.54µg (3.63%), Copper: 0.05mg (2.63%), Manganese: 0.05mg (2.56%), Potassium: 85.22mg (2.43%), Magnesium: 8.9mg (2.23%), Vitamin B1: 0.02mg (1.5%), Vitamin K: 1.38µg (1.31%), Zinc: 0.19mg (1.29%), Iron: 0.21mg (1.18%), Vitamin B5: 0.12mg (1.17%), Vitamin B12: 0.07µg (1.1%)