



Milk Chocolate Bar Cake

READY IN



45 min.

SERVINGS



10

CALORIES



484 kcal

DESSERT

Ingredients

- ☐ 8 ounce cream cheese softened
- ☐ 1.5 ounce milk chocolate candy bars with almonds, divided
- ☐ 18.3 ounce swiss chocolate cake mix
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup powdered sugar
- ☐ 12 ounce non-dairy whipped topping frozen thawed

Equipment

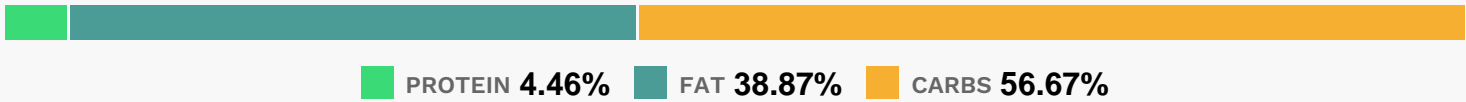
- ☐ oven

☐ hand mixer

Directions

- ☐ Prepare cake batter according to package directions.
- ☐ Pour into 3 greased and floured 8-inch round cakepans.
- ☐ Bake at 325 for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely on wire racks.
- ☐ Beat cream cheese, powdered sugar, and granulated sugar at medium speed with an electric mixer until mixture is creamy.
- ☐ Chop 8 candy bars finely. Fold cream cheese mixture and chopped candy into whipped topping.
- ☐ Spread icing between layers and on top and sides of cake. Chop remaining 2 candy bars.
- ☐ Sprinkle half of chopped candy bars over cake. Press remaining chopped candy along bottom edge of cake.
- ☐ Note: For testing purposes only, we used Duncan Hines Swiss Chocolate Cake
- ☐ Mix and Hershey's Milk Chocolate Bars with Almonds.

Nutrition Facts



Properties

Glycemic Index:13.97, Glycemic Load:8.31, Inflammation Score:-4, Nutrition Score:6.8439130575761%

Nutrients (% of daily need)

Calories: 483.76kcal (24.19%), Fat: 21.82g (33.56%), Saturated Fat: 10.97g (68.55%), Carbohydrates: 71.55g (23.85%), Net Carbohydrates: 70.08g (25.48%), Sugar: 52.6g (58.45%), Cholesterol: 23.59mg (7.86%), Sodium: 523.57mg (22.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.5mg (2.83%), Protein: 5.63g (11.27%), Phosphorus: 195.38mg (19.54%), Iron: 2.52mg (13.98%), Selenium: 9.43µg (13.48%), Calcium: 125mg (12.5%), Copper: 0.24mg (12.02%), Vitamin B2: 0.18mg (10.59%), Folate: 35.27µg (8.82%), Magnesium: 33.54mg (8.39%), Potassium: 247.8mg (7.08%), Manganese: 0.14mg (6.99%), Vitamin B1: 0.1mg (6.72%), Vitamin A: 331.31IU (6.63%), Vitamin E: 0.95mg (6.34%), Fiber: 1.48g (5.9%), Vitamin B3: 0.91mg (4.55%), Zinc: 0.63mg (4.18%), Vitamin K: 3.8µg (3.62%), Vitamin B6: 0.04mg (2.08%), Vitamin B5: 0.2mg (2.03%), Vitamin B12: 0.12µg (1.97%)