



WHATSheATE



Ooey Gooey Caramel Cake

READY IN



125 min.

SERVINGS



15

CALORIES



365 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.3 cup flour all-purpose
- ☐ 1 cup water
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 8 oz toffee chips
- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 1 serving garnish: whipped cream sweetened
- ☐ 1 serving mrs richardson's butterscotch caramel sauce

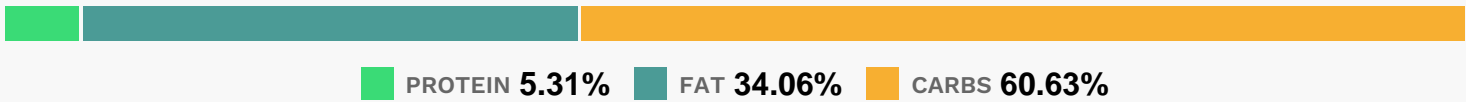
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 13x9-inch pan with baking spray with flour.
- ☐ In large bowl, beat cake mix, flour, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in 1/2 cup of the toffee bits.
- ☐ Pour into pan.
- ☐ Reserve 1/2 cup dulce de leche. Spoon remaining dulce de leche by teaspoonfuls onto batter.
- ☐ Bake 34 to 42 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. In small microwavable bowl, microwave reserved dulce de leche on High 10 to 15 seconds or until softened; spread evenly over top of cake.
- ☐ Sprinkle with remaining toffee bits. Cool about 1 hour before serving. Top each serving with whipped cream and caramel topping.

Nutrition Facts



Properties

Glycemic Index:16.13, Glycemic Load:14.96, Inflammation Score:-3, Nutrition Score:6.3726087082987%

Nutrients (% of daily need)

Calories: 365.11kcal (18.26%), Fat: 13.91g (21.4%), Saturated Fat: 6.13g (38.33%), Carbohydrates: 55.72g (18.57%), Net Carbohydrates: 55.23g (20.08%), Sugar: 39.89g (44.32%), Cholesterol: 57.38mg (19.13%), Sodium: 325.96mg

(14.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.88g (9.76%), Phosphorus: 197.58mg (19.76%), Calcium: 157.32mg (15.73%), Vitamin B2: 0.25mg (14.67%), Selenium: 8.59µg (12.27%), Vitamin K: 10.53µg (10.02%), Folate: 35.81µg (8.95%), Vitamin B1: 0.13mg (8.61%), Vitamin E: 0.99mg (6.63%), Vitamin A: 294.46IU (5.89%), Iron: 1.05mg (5.85%), Vitamin B3: 1.03mg (5.13%), Vitamin B5: 0.49mg (4.88%), Manganese: 0.09mg (4.52%), Vitamin B12: 0.25µg (4.11%), Potassium: 135.33mg (3.87%), Zinc: 0.49mg (3.24%), Magnesium: 12.64mg (3.16%), Vitamin B6: 0.06mg (2.86%), Copper: 0.04mg (2.1%), Fiber: 0.49g (1.95%), Vitamin D: 0.23µg (1.52%)