



Peanut-Caramel-Candy Bar Cake

READY IN



245 min.

SERVINGS



12

CALORIES



578 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 0.3 cup whipping cream
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup peanuts coarsely chopped
- ☐ 1 box duncan hines devil's food cake dark
- ☐ 8.3 oz chocolate bar coarsely chopped
- ☐ 12 oz cream cheese frosting white

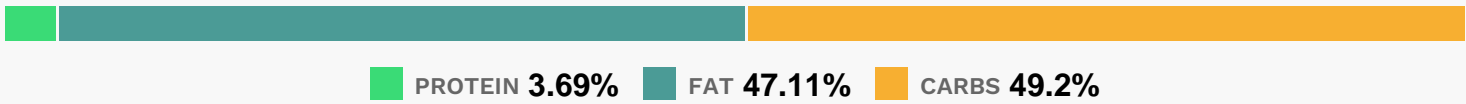
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 325°F. In heavy 1 1/2-quart saucepan, heat butter, whipping cream and brown sugar over low heat, stirring occasionally, just until butter is melted.
- ☐ Pour into 2 ungreased 9-inch round cake pans.
- ☐ Sprinkle evenly with peanuts.
- ☐ Make cake batter as directed on box. Carefully spoon batter into pans.
- ☐ Bake 36 to 41 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack, placing cakes peanut sides up. Cool completely, about 1 hour.
- ☐ Gently stir candy into frosting.
- ☐ Place 1 cake layer, peanut side up, on serving plate.
- ☐ Spread with half of the frosting mixture. Top with second layer, peanut side up.
- ☐ Spread top with remaining frosting mixture. Cover and refrigerate at least 2 hours but no longer than 24 hours.

Nutrition Facts



Properties

Glycemic Index:3.1, Glycemic Load:1.63, Inflammation Score:-5, Nutrition Score:9.9134783561787%

Nutrients (% of daily need)

Calories: 577.91kcal (28.9%), Fat: 31.28g (48.12%), Saturated Fat: 10.44g (65.24%), Carbohydrates: 73.52g (24.51%), Net Carbohydrates: 69.94g (25.43%), Sugar: 54.42g (60.47%), Cholesterol: 6.19mg (2.06%), Sodium: 452.06mg (19.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.61mg (6.54%), Protein: 5.51g (11.03%), Manganese: 0.64mg (31.87%), Copper: 0.56mg (27.95%), Iron: 4.37mg (24.26%), Magnesium: 75.8mg (18.95%), Phosphorus:

187.69mg (18.77%), Fiber: 3.57g (14.3%), Potassium: 346.91mg (9.91%), Calcium: 96.91mg (9.69%), Selenium: 6.74µg (9.63%), Folate: 37.4µg (9.35%), Vitamin B3: 1.78mg (8.9%), Vitamin A: 419.92IU (8.4%), Vitamin B1: 0.11mg (7.39%), Zinc: 1.09mg (7.25%), Vitamin E: 0.85mg (5.69%), Vitamin B2: 0.1mg (5.62%), Vitamin B5: 0.28mg (2.84%), Vitamin K: 2.95µg (2.81%), Vitamin B6: 0.05mg (2.64%), Vitamin B12: 0.07µg (1.2%)