



Strawberry-Filled Take-Along Cake with Brown Sugar Frosting

READY IN



180 min.

SERVINGS



15

CALORIES



397 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter (do not use margarine)
- ☐ 1 box cake mix yellow
- ☐ 1 cup water
- ☐ 3 eggs
- ☐ 0.5 cup strawberry jam
- ☐ 0.5 cup butter
- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup milk

☐ 2.5 cups powdered sugar

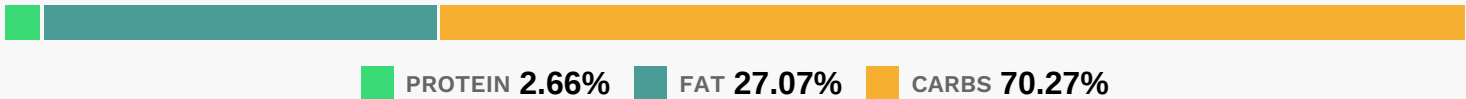
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ In heavy 1-quart saucepan, heat 1/3 cup butter over medium heat, moving and turning pan occasionally, just until butter is light brown. (Watch carefully; butter can brown and then burn quickly.) Cool 15 minutes.
- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan.
- ☐ In large bowl, beat browned butter, cake mix, water and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake and cool as directed on box for 13x9-inch pan.
- ☐ Spread jam evenly over top of cake. Freeze at least 15 minutes or until jam is set.
- ☐ Meanwhile, in 2-quart saucepan, melt 1/2 cup butter over medium heat. Stir in brown sugar.
- ☐ Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes; remove from heat. Stir in milk.
- ☐ Heat to boiling over medium heat, stirring constantly. Cool to lukewarm, about 20 minutes.
- ☐ Gradually stir powdered sugar into brown sugar mixture. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time, or heat over low heat, stirring constantly.
- ☐ Spread frosting over jam. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:9.53, Glycemic Load:4.3, Inflammation Score:-3, Nutrition Score:4.4200000037318%

Nutrients (% of daily need)

Calories: 397.42kcal (19.87%), Fat: 12.13g (18.66%), Saturated Fat: 5.64g (35.26%), Carbohydrates: 70.86g (23.62%), Net Carbohydrates: 70.33g (25.57%), Sugar: 54.44g (60.49%), Cholesterol: 49.49mg (16.5%), Sodium: 370.1mg (16.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.69g (5.37%), Phosphorus: 134.09mg (13.41%), Calcium: 101.1mg (10.11%), Vitamin A: 423.64IU (8.47%), Vitamin B2: 0.14mg (8.37%), Folate: 29.24µg (7.31%), Selenium: 4.41µg (6.3%), Vitamin B1: 0.09mg (5.87%), Iron: 1.04mg (5.8%), Vitamin E: 0.76mg (5.05%), Vitamin B3: 0.83mg (4.17%), Manganese: 0.08mg (4.16%), Vitamin B5: 0.31mg (3.1%), Copper: 0.05mg (2.67%), Vitamin B6: 0.05mg (2.65%), Vitamin B12: 0.15µg (2.54%), Fiber: 0.54g (2.15%), Potassium: 67.01mg (1.91%), Magnesium: 7.22mg (1.81%), Zinc: 0.24mg (1.63%), Vitamin K: 1.57µg (1.49%), Vitamin D: 0.22µg (1.47%), Vitamin C: 1.01mg (1.22%)