



Toffee Tiramisu



Gluten Free

READY IN



75 min.

SERVINGS



12

CALORIES



413 kcal

DESSERT

Ingredients

- ☐ 0.5 cup chocolate syrup
- ☐ 8 ounces cream cheese softened
- ☐ 2.8 ounces chocolate bar chopped
- ☐ 10.8 ounces round cake frozen thawed cut into 9 slices
- ☐ 0.8 cup strong coffee decoction
- ☐ 1 cup sugar
- ☐ 2 cups whipping cream (heavy)

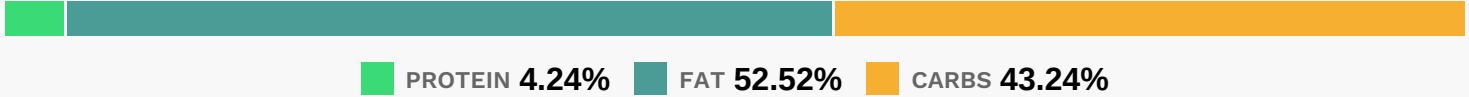
Equipment

- ☐ bowl
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Arrange cake slices in rectangular baking dish, 11x7x1 1/2 inches, cutting cake slices if necessary to cover bottom of dish.
- ☐ Drizzle coffee over cake.
- ☐ Beat sugar, chocolate syrup and cream cheese in large bowl with electric mixer on medium speed until smooth.
- ☐ Add whipping cream. Beat on medium speed until light and fluffy.
- ☐ Spread over cake.
- ☐ Sprinkle with candy.
- ☐ Cover and refrigerate at least 1 hour, but no longer than 24 hours.

Nutrition Facts



Properties

Glycemic Index:10.01, Glycemic Load:12.45, Inflammation Score:-5, Nutrition Score:6.239565157372%

Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:
0.01mg

Nutrients (% of daily need)

Calories: 413.41kcal (20.67%), Fat: 24.52g (37.73%), Saturated Fat: 14.83g (92.69%), Carbohydrates: 45.44g
(15.15%), Net Carbohydrates: 44.26g (16.1%), Sugar: 35.62g (39.57%), Cholesterol: 90.01mg (30%), Sodium:
239.06mg (10.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.97mg (3.99%), Protein: 4.46g (8.91%),
Vitamin A: 878.61IU (17.57%), Vitamin B2: 0.21mg (12.48%), Manganese: 0.24mg (11.82%), Phosphorus: 114.97mg
(11.5%), Copper: 0.21mg (10.29%), Iron: 1.81mg (10.07%), Selenium: 5.85µg (8.36%), Magnesium: 30.92mg (7.73%),
Calcium: 69.33mg (6.93%), Vitamin B1: 0.08mg (5.3%), Potassium: 170.66mg (4.88%), Fiber: 1.17g (4.69%), Vitamin

D: 0.69µg (4.57%), Zinc: 0.63mg (4.23%), Vitamin E: 0.63mg (4.21%), Vitamin B5: 0.4mg (3.97%), Folate: 15.77µg (3.94%), Vitamin B3: 0.67mg (3.35%), Vitamin B12: 0.18µg (3.08%), Vitamin K: 2.28µg (2.17%), Vitamin B6: 0.04mg (2.05%)