



Toffee Tiramisu for a Crowd

 Gluten Free

READY IN



195 min.

SERVINGS



24

CALORIES



369 kcal

DESSERT

Ingredients

- ☐ 16 oz round cake
- ☐ 0.8 cup water
- ☐ 2 eggs
- ☐ 1.5 cups strong coffee decoction
- ☐ 2 cups sugar
- ☐ 1 cup chocolate syrup
- ☐ 16 oz cream cheese softened
- ☐ 4 cups whipping cream (heavy)

☐ 1.4 ounces heath candy bars chopped

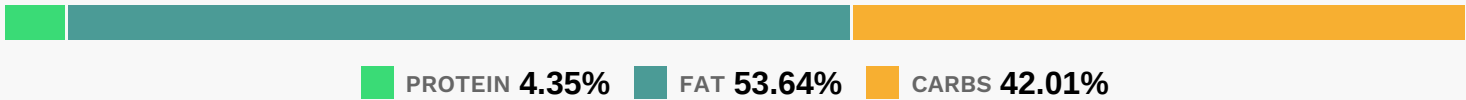
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Bake cake mix as directed on package, using water and eggs, in 2 loaf pans, 8 1/2x4 1/2x2 1/2 inches. Cool 10 minutes.
- ☐ Remove from pans. Cool completely on wire rack, about 1 hour.
- ☐ Cut each pound cake into 9 slices. Arrange slices in 2 rectangular baking dishes, 11x7x1 1/2 inches, cutting slices if necessary to cover bottom of dishes.
- ☐ 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:4.05, Glycemic Load:11.92, Inflammation Score:-5, Nutrition Score:4.8082608425099%

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: 369.11kcal (18.46%), Fat: 22.42g (34.49%), Saturated Fat: 13.54g (84.64%), Carbohydrates: 39.5g (13.17%),
Net Carbohydrates: 39.04g (14.2%), Sugar: 32.66g (36.29%), Cholesterol: 97.21mg (32.4%), Sodium: 208.61mg
(9.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.68mg (2.22%), Protein: 4.09g (8.18%), Vitamin A:
885.83IU (17.72%), Vitamin B2: 0.21mg (12.14%), Phosphorus: 92.95mg (9.3%), Selenium: 5.94µg (8.48%), Calcium:
62.31mg (6.23%), Iron: 0.91mg (5.07%), Vitamin D: 0.75µg (4.97%), Manganese: 0.09mg (4.75%), Copper: 0.09mg
(4.44%), Vitamin B1: 0.06mg (4.19%), Vitamin E: 0.62mg (4.1%), Vitamin B5: 0.39mg (3.95%), Magnesium: 15.64mg
(3.91%), Folate: 14.44µg (3.61%), Potassium: 121.99mg (3.49%), Vitamin B12: 0.18µg (3.05%), Zinc: 0.43mg (2.87%),
Vitamin B3: 0.48mg (2.39%), Vitamin B6: 0.04mg (2.07%), Fiber: 0.46g (1.83%), Vitamin K: 1.79µg (1.71%)