

Betty Crocker

Cashew Lover's Cake



Wow a crowd with a layered torte filled and topped with a rich caramel mix.

Prep Time
30
Minutes

Total Time
3:55
Hrs:Mins

Makes
20
servings

1 can (9.5 oz) honey-roasted whole cashews
1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
2 packages (3 oz each) cream cheese, softened
3/4 cup butterscotch caramel topping
2 cups whipping cream

1. Heat oven to 350°F (or 325°F for dark or nonstick pan). Grease bottom only of 15x10x1-inch pan with shortening or cooking spray.
2. Reserve 2/3 cup cashews for garnish. Place remaining cashews in food processor or blender; cover and process until finely ground.
3. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in ground cashews. Pour into pan.
4. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Run knife around sides of pan to loosen cake. Cool completely in pan on cooling rack, about 1 hour. Cut cake crosswise into 3 pieces; freeze pieces in pan 1 hour.
5. In medium bowl, beat cream cheese and butterscotch caramel topping on low speed until well blended. Gradually beat in whipping cream on low speed. Beat on high speed about 4 minutes or until mixture thickens and soft peaks form.
6. Remove 1 cake piece from pan, using wide spatula; place on serving plate. Spread 3/4 cup caramel mixture over cake piece. Top with second cake piece; spread with 3/4 cup caramel mixture. Top with third cake piece. Frost sides and top of cake with remaining caramel mixture. Sprinkle reserved whole cashews over top of cake. Cover; refrigerate about 1 hour or until ready to serve. Store covered in refrigerator.

Makes 20 servings

Make the Most of This Recipe With Tips From The Betty Crocker® Kitchens

Kitchen Tips

The easiest way to cut this cake into 20 serving pieces is to slice it lengthwise in half with a sharp knife, then cut it crosswise 9 times to make 20 pieces.

Pecan lovers can use pecans instead of cashews.

Nutrition Information:

1 Serving (1 Serving) Calories 360 (Calories from Fat 200), Total Fat 22g (Saturated Fat 9g, Trans Fat 1g), Cholesterol 70mg; Sodium 290mg; Total Carbohydrate 35g (Dietary Fiber 0g, Sugars 20g), Protein 5g; **Percent Daily Value*:** Calcium ; **Exchanges:** 1 1/2 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 4 Fat; **Carbohydrate Choices:** 2; *Percent Daily Values are based on a 2,000 calorie diet.

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