

# Butterscotch Cake with Glaze

Judy Perron

Church of St. Peter Council of Catholic Women - Mendota, MN (2003)

## CAKE

2 1/4 cups flour  
3 teaspoons baking powder  
1 teaspoon salt  
1 3/4 cups brown sugar  
1/2 cup shortening  
1 cup milk  
1 teaspoon vanilla  
2 eggs

## GLAZE

1/4 cup brown sugar  
3 tablespoons butter  
2 tablespoons water

Preheat the oven to 350 degrees.

Prepare the cake: Sift the flour, baking powder and salt.

Add the brown sugar, shortening, milk and vanilla. Beat for 2 minutes.

Add the eggs and beat for 2 more minutes. Pour into prepared greased pans.

Bake for 35 to 40 minutes (8-inch layer pans)  
OR 30 to 35 minutes (9-inch layer pans) OR 45 to 50 minutes (9x13-inch pan).

Prepare the glaze: Combine all of the ingredients in a saucepan and bring to a full rolling boil, stirring constantly. Then boil vigorously without stirring for 1-1/2 minutes. Remove from the heat and drizzle with a teaspoon around the edges of the cake. The glaze will run over the sides in uneven lines. (If you would like to frost the cake, use your favorite frosting. Then make a small groove around the edge of the frosted cake using the back of a teaspoon. Drizzle the glaze in the groove and over the edge.)

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Per Serving (excluding unknown items): 3643 Calories; 158g Fat (38.7% calories from fat); 50g Protein; 513g Carbohydrate; 8g Dietary Fiber; 550mg Cholesterol; 4325mg Sodium. Exchanges: 14 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 29 1/2 Fat; 19 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	3643	Vitamin B6 (mg):	.4mg
% Calories from Fat:	38.7%	Vitamin B12 (mcg):	2.2mcg
% Calories from Carbohydrates:	55.9%	Thiamin B1 (mg):	2.4mg
% Calories from Protein:	5.4%	Riboflavin B2 (mg):	2.3mg
Total Fat (g):	158g	Folacin (mcg):	137mcg
Saturated Fat (g):	56g	Niacin (mg):	17mg
Monounsaturated Fat (g):	62g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	31g	Alcohol (kcal):	13
Cholesterol (mg):	550mg	% Refuse:	n n%
Carbohydrate (g):	513g	<b>Food Exchanges</b>	
Dietary Fiber (g):	8g	Grain (Starch):	14
Protein (g):	50g	Lean Meat:	1 1/2
Sodium (mg):	4325mg	Vegetable:	0
Potassium (mg):	1822mg	Fruit:	0
Calcium (mg):	1468mg	Non-Fat Milk:	1
Iron (mg):	22mg	Fat:	29 1/2
Zinc (mg):	5mg	Other Carbohydrates:	19
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	2096IU		
Vitamin A (r.e.):	554 1/2RE		

## Nutrition Facts

### Amount Per Serving

Calories 3643                      Calories from Fat: 1408

### % Daily Values\*

<b>Total Fat</b> 158g	243%
Saturated Fat 56g	278%
<b>Cholesterol</b> 550mg	183%
<b>Sodium</b> 4325mg	180%
<b>Total Carbohydrates</b> 513g	171%
Dietary Fiber 8g	33%
<b>Protein</b> 50g	
<b>Vitamin A</b>	42%
<b>Vitamin C</b>	4%
<b>Calcium</b>	147%
<b>Iron</b>	123%

\* Percent Daily Values are based on a 2000 calorie diet.