

# Butterscotch Marble Cake

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## Servings: 12

*two-layer-size white cake mix  
1 box (4 serving size) butterscotch  
instant pudding & pie filling  
1 cup water  
4 eggs  
1/4 cup vegetable oil  
1/2 cup chocolate-flavor syrup  
2 ounces sweet baking chocolate,  
chopped  
2 tablespoons butter  
3/4 cup powdered sugar  
1 tablespoon hot water*

## Preparation Time: 20 minutes

### Bake: 55 minutes

Preheat the oven to 350 degrees.

Grease and flour a ten-inch fluted tube pan. Set aside.

In a large mixing bowl, combine the cake mix, pudding mix, one cup of water, the eggs and oil. Beat with a mixer on low just until combined. Beat on medium for 2 minutes, scraping the sides of the bowl occasionally.

Transfer 1-1/2 cups of the batter to a medium bowl. Stir in the chocolate syrup. Pour the light-colored batter into the prepared pan. Top with the chocolate batter. Using a table knife or thin metal spatula, gently cut through the batters to swirl.

Bake for 55 to 60 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in the pan on a wire rack for 15 minutes. Remove the cake from the pan. Cool completely on a wire rack.

For the Icing: In a small saucepan, combine the sweet baking chocolate and the butter. Stir over low heat until melted. Remove from the heat. Stir in the powdered sugar and one tablespoon of hot water. If necessary, stir in additional hot water, one teaspoon at a time until the frosting reaches drizzling consistency. Drizzle the icing over the cooled cake.

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Per Serving (excluding unknown items): 111 Calories; 8g Fat (65.3% calories from fat); 2g Protein; 8g Carbohydrate; 0g Dietary Fiber; 76mg Cholesterol; 44mg Sodium. Exchanges: 1/2 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	111	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	65.3%	<b>Vitamin B12 (mcg):</b>	.2mcg
<b>% Calories from Carbohydrates:</b>	27.1%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	7.6%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	8g	<b>Folacin (mcg):</b>	8mcg
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	4g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	76mg	<b>% Protein:</b>	0.0%
<b>Carbohydrate (g):</b>	8g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	0g	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	2g	<b>Lean Meat:</b>	1/2
<b>Sodium (mg):</b>	44mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	23mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	10mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	trace	<b>Fat:</b>	1 1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1/2
<b>Vitamin C (mg):</b>	0mg		
<b>Vitamin A (i.u.):</b>	154IU		
<b>Vitamin A (r.e.):</b>	41RE		

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

**Calories** 111 **Calories from Fat:** 72

		% Daily Values*
<b>Total Fat</b>	8g	12%
Saturated Fat	2g	11%
<b>Cholesterol</b>	76mg	25%
<b>Sodium</b>	44mg	2%
<b>Total Carbohydrates</b>	8g	3%
Dietary Fiber	0g	0%
<b>Protein</b>	2g	
<b>Vitamin A</b>		3%
<b>Vitamin C</b>		0%
<b>Calcium</b>		1%
<b>Iron</b>		2%

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