

# Milky Way Cake

*Paula Macri - Paula's Bella Cucina  
Treasure Coast Newspapers*

*8 Milky Way Bars  
3 sticks butter  
4 1/2 cups sugar  
4 large eggs, beaten  
2 1/2 cups flour  
1/2 teaspoon baking soda  
1 1/2 cups buttermilk  
1 can evaporated milk  
1 cup pecans or walnuts, chopped  
6 ounces chocolate chips  
1 cup marshmallow cream*

Preheat the oven to 325 degrees.

In a saucepan, mix together the Milky Way bars and butter. Cook over low heat, stirring until melted. Remove from the heat and set aside.

In a large bowl, cream together two cups of sugar and one stick of butter. Beat in the eggs. Sift together the flour and the baking soda. Add to the creamed mixture with the buttermilk.

Stir in the candy mixture. Add the nuts. Mix well.

Pour the mixture into a greased and floured 13x9-inch baking dish.

Bake for one hour and 10 minutes.

While the cake is baking, in a saucepan, mix together the remaining sugar, milk and remaining butter. Cook to a soft ball stage, stirring frequently. Remove from the heat. Add the chocolate chips and marshmallow cream. Allow to cool slightly. Beat the mixture until it is thick. Spread over the cake when the cake is done.

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Per Serving (excluding unknown items): 9014 Calories; 372g Fat (36.1% calories from fat); 98g Protein; 1382g Carbohydrate; 19g Dietary Fiber; 1680mg Cholesterol; 4462mg Sodium. Exchanges: 15 1/2 Grain(Starch); 3 Lean Meat; 3 1/2 Non-Fat Milk; 71 Fat; 73 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	9014	<b>Vitamin B6 (mg):</b>	.7mg
<b>% Calories from Fat:</b>	36.1%	<b>Vitamin B12 (mcg):</b>	4.2mcg
<b>% Calories from Carbohydrates:</b>	59.7%	<b>Thiamin B1 (mg):</b>	2.9mg
<b>% Calories from Protein:</b>	4.2%	<b>Riboflavin B2 (mg):</b>	4.2mg
<b>Total Fat (g):</b>	372g	<b>Folacin (mcg):</b>	231mcg
<b>Saturated Fat (g):</b>	222g	<b>Niacin (mg):</b>	20mg
<b>Monounsaturated Fat (g):</b>	111g	<b>Caffeine (mg):</b>	105mg
<b>Polyunsaturated Fat (g):</b>	17g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	1680mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	1382g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	19g	<b>Grain (Starch):</b>	15 1/2
<b>Protein (g):</b>	98g	<b>Lean Meat:</b>	3
<b>Sodium (mg):</b>	4462mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	2655mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	1384mg	<b>Non-Fat Milk:</b>	3 1/2
<b>Iron (mg):</b>	25mg	<b>Fat:</b>	71
<b>Zinc (mg):</b>	11mg	<b>Other Carbohydrates:</b>	73 1/2
<b>Vitamin C (mg):</b>	8mg		
<b>Vitamin A (i.u.):</b>	12538IU		
<b>Vitamin A (r.e.):</b>	3072RE		

**Nutrition Facts**

<b>Amount Per Serving</b>	
<b>Calories</b> 9014	Calories from Fat: 3256
<b>% Daily Values*</b>	
<b>Total Fat</b> 372g	572%
Saturated Fat 222g	1110%
<b>Cholesterol</b> 1680mg	560%
<b>Sodium</b> 4462mg	186%
<b>Total Carbohydrates</b> 1382g	461%
Dietary Fiber 19g	77%
<b>Protein</b> 98g	
<b>Vitamin A</b>	251%
<b>Vitamin C</b>	14%
<b>Calcium</b>	138%
<b>Iron</b>	142%

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