

Sweet Celebrations  Toffee Poke Cake 
with the Moda Bake Shop Chefs

Ingredients:
 1 Package (18-1/4 ounces) chocolate butter cake mix
 1 Jar (17 ounces) butterscotch-caramel ice cream topping
 1 Carton (12 ounces) frozen whipped topping, thawed
 2 Heath candy bars, chopped



Instructions:
 Prepare and bake cake according to package directions, using a greased 13" X 9" baking pan. Cool on wire rack.
 Using the handle of a wooden spoon, poke randomly placed holes in the cooled cake. Pour 3/4 cup of caramel topping into the holes. Spread the remaining topping onto the cake. Top with whipped topping. Sprinkle the Heath candy on top.

Refrigerate for at least 2 hours before serving.

Yield: One tasty chocolate-y, peanut butter cake

From the kitchen of Stefanie Roman | littladypatchwork.blogspot.com

3"x5" recipe card

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4"x6" recipe card