



Philly Steak Cheese Fries

# Introduction

Indulge in the mouthwatering delight of the Gooey Chocolate Caramel Turtle Cake Roll, a



sumptuous dessert that combines rich chocolate, velvety caramel, and crunchy pecans. Perfect for special occasions or a sweet treat to enjoy at home, this cake roll is bound to impress everyone at your table. With its delightful gooeyness and irresistible flavors, make sure to keep this recipe handy for when cravings hit.

### **Detailed Ingredients with measures**

1 cup all-purpose flour
1/2 cup cocoa powder
1 tsp baking powder
1/4 tsp salt
4 large eggs
1 cup granulated sugar
1/4 cup vegetable oil
1 tsp vanilla extract
1/2 cup caramel sauce
1/2 cup pecan halves, chopped
1/2 cup heavy cream
1 cup semi-sweet chocolate chips
Extra pecan halves for garnish

## **Prep Time**

20 minutes

#### Cook Time, Total Time, Yield

Cook Time: 15 minutes Total Time: 35 minutes

Yield: 8 servings Kcal: 350 kcal

Prepare to wow your friends and family with this delectable cake roll that practically melts in your mouth! Enjoy every gooey bite of this chocolate caramel treat.





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# **Detailed Directions and Instructions**



# Click next page below