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Philly Steak Cheese Fries

## Introduction

Goopy Caramel Turtle Poke Cake is a delightful dessert that combines rich chocolate cake with creamy layers of sweetened condensed milk, caramel, and the crunch of pecans. This cake is perfect for celebrations or as a sweet treat to enjoy with family and friends. Topped with whipped cream and a drizzle of caramel, it's sure to impress anyone with a sweet tooth!

## Detailed Ingredients with measures

1 box chocolate cake mix (plus ingredients required on the box)

1 can (14 oz) sweetened condensed milk

1 cup caramel sauce

1 cup chocolate chips

1 cup chopped pecans

2 cups heavy whipping cream

1/4 cup powdered sugar

1 teaspoon vanilla extract

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

**Cooking Time: 30 minutes | Total Time: 2 hours 50 minutes (including cooling time) | Servings: 12 servings**

**To make this decadent Goopy Caramel Turtle Poke Cake, start by preheating your oven to 350°F (175°C) and prepare the chocolate cake mix according to the package instructions. Pour the batter into a 9×13 inch pan and bake until done, according to package instructions. Once baked, allow the cake to cool for about 10 minutes before using the handle of a wooden spoon to poke holes all over the surface.**

**Next, pour the sweetened condensed milk evenly over the cake, ensuring it seeps into the holes. Drizzle 1/2 cup of caramel sauce across the top, then sprinkle half of the chocolate chips and half of the chopped pecans over the cake for added texture and flavor.**

**In a separate bowl, whip the heavy cream until it reaches stiff peaks, adding powdered sugar and vanilla extract for sweetness. Spread this whipped cream layer generously over the cooled cake, creating a fluffy topping. For the finishing touch, drizzle the remaining caramel sauce on top, followed by the rest of the chocolate chips and pecans.**

**For best results, refrigerate the cake for at least 2 hours before serving. This chilling period allows the flavors to meld together, resulting in an irresistible dessert that is both indulgent and refreshing. Enjoy your Goopy Caramel Turtle Poke Cake!**



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## **Detailed Directions and Instructions**

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