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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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