



Gooey Caramel Turtle Poke Cake



Philly Steak Cheese Fries

Introduction

Gooey 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 Gooey 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 Gooey Caramel Turtle Poke Cake!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

See also Peanut Butter Oatmeal Cookies

Prepare the Cake Mix

Prepare the chocolate cake mix according to the package instructions and pour the batter into a greased 9×13 inch pan.

Bake the Cake

Bake in the preheated oven for the time specified on the cake mix package, usually around 30 minutes, or until a toothpick inserted into the center comes out clean.

Cool the Cake

Once the cake is baked, remove it from the oven and allow it to cool in the pan for about 10 minutes.

Poke Holes in the Cake

Using the handle of a wooden spoon or a similar tool, poke holes all over the surface of the cake.

Apply Sweetened Condensed Milk

Pour the sweetened condensed milk over the cake, ensuring it seeps into the holes.

Add Caramel Sauce

Drizzle 1/2 cup of the caramel sauce over the cake, allowing it to run into the holes along with the condensed milk.

Sprinkle Chocolate Chips and Pecans

Sprinkle half (1/2 cup) of the chocolate chips and half (1/2 cup) of the chopped pecans evenly over the surface of the cake.

Whip the Cream

In a large mixing bowl, combine the heavy whipping cream, powdered sugar, and vanilla extract. Whip the mixture using an electric mixer until stiff peaks form.

Frost the Cake

Gently spread the whipped cream over the top of the cooled cake, ensuring an even layer.

Add Final Toppings

Drizzle the remaining caramel sauce on top of the whipped cream, and sprinkle with the remaining chocolate chips and chopped pecans.

Chill Before Serving

Refrigerate the cake for at least 2 hours before serving to allow the flavors to meld together.

Notes

Serving Size

This recipe yields approximately 12 servings.

Storage Instructions

Store any leftovers in the refrigerator, covered, for up to 3 days for best flavor and texture.

See also [Mango Smoothie Bowl](#)

Optional Variations

For added flavor, consider mixing a pinch of sea salt into the caramel sauce or adding a layer of sliced bananas between the cake and whipped cream.



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Cook techniques

Preparing the Cake Batter

Use the instructions on the box of chocolate cake mix to combine the dry mix with eggs, water, and oil. Mix until smooth, being careful not to overmix as this can lead to a dense cake.

Baking the Cake

Preheat your oven to 350°F (175°C) and pour the batter into a greased 9×13 inch pan. Bake for the time specified on the box or until a toothpick inserted in the center comes out clean. Let the cake cool slightly.

Poking Holes in the Cake

After cooling the cake for about 10 minutes, use the handle of a wooden spoon to gently poke holes all over the surface. This will allow the condensed milk and caramel to seep in and enhance the flavor.

Drizzling and Topping

Pour the sweetened condensed milk over the poked cake, ensuring it penetrates the holes. Drizzle half of the caramel sauce, then sprinkle half of the chocolate chips and pecans evenly over the top.

Whipping the Cream

In a large bowl, combine the heavy whipping cream with powdered sugar and vanilla extract. Whip until stiff peaks form, which means the cream will hold its shape when you lift the whisk.

Assembling the Cake

Spread the whipped cream layer evenly over the cooled cake. Top it with the remaining caramel sauce and the rest of the chocolate chips and pecans for added texture and flavor.

Chilling the Cake

To allow the flavors to meld, refrigerate the cake for at least 2 hours before serving. This step is crucial for the best taste and consistency.

FAQ

Can I use a different cake mix flavor?

Yes, while a chocolate cake mix enhances the flavor profile of the turtle poke cake, you can substitute it with a vanilla or caramel cake mix for a different twist.

See also [Cajun Chicken Sausage Gumbo](#)

What can I use instead of pecans?

If you are allergic or do not prefer pecans, you can substitute them with walnuts, almonds, or leave them out entirely for a nut-free version.

How should I store the leftover cake?

Store any leftovers in an airtight container in the refrigerator for up to 3 days to maintain freshness.

Can I make this cake ahead of time?

Absolutely! This cake is perfect for making ahead of time as the flavors

meld and improve after chilling, making it ideal for parties or gatherings.

Is it possible to make this with low-fat ingredients?

Yes, you can use low-fat versions of the cake mix, sweetened condensed milk, and whipping cream, but keep in mind that the texture and taste may slightly differ from the original recipe.



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Conclusion

The Gooey Caramel Turtle Poke Cake is a delightful treat that combines rich chocolate cake with sweetened condensed milk, caramel, chocolate chips, and toasted pecans. This dessert is not only decadent but also incredibly easy to make, providing an indulgent option for gatherings or special occasions. The layers of flavor and texture create a memorable dessert that is sure to impress.

More recipes suggestions and combination

Chocolate Lava Cake

A warm, gooey chocolate cake with a molten center that pairs perfectly with vanilla ice cream.

Salted Caramel Brownies

Rich brownies swirled with salty caramel for a delicious balance of sweet and savory.

Chocolate Chip Cookie Dough Dip

A creamy and indulgent dip made with edible cookie dough, perfect for serving with graham crackers or fruit.

Peanut Butter Swirl Cake

A moist cake with swirls of creamy peanut butter throughout, topped with a chocolate ganache.

Chocolate Mousse Parfait

Delicate layers of chocolate mousse layered with whipped cream and chocolate shavings for a light yet indulgent dessert.

Pumpkin Spice Cake

A seasonal favorite featuring moist pumpkin cake topped with cream cheese frosting and a sprinkle of cinnamon.



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