

Goosey Caramel Turtle Poke Cake: Easy & Decadent Recipe

Prepare to indulge in a dessert that's pure decadence and incredibly fun to make: this



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 box chocolate cake mix (plus ingredients required on the box, typically eggs, oil, water)
- 1 can (14 oz) sweetened condensed milk
- 1 cup caramel sauce (store-bought or homemade)
- 1 cup chocolate chips (semi-sweet or milk chocolate)
- 1 cup chopped pecans
- 2 cups heavy whipping cream, chilled
- 1/4 cup powdered sugar (confectioners' sugar)
- 1 teaspoon vanilla extract

DIRECTIONS

1. Let's get this delicious : Goosey Caramel Turtle Poke Cake assembled and chilled!
2. Prepare & : Bake Cake: Preheat your oven to 350°F (175°C). Prepare the chocolate cake mix according to the package instructions (usually adding eggs, oil, and water). Pour the batter into a 9x13 inch baking pan that has been lightly greased and floured (or lined with parchment paper). Bake according to package directions, typically 25-30 minutes, or until a toothpick inserted into the center comes out clean.
3. Poke : Holes & Infuse: Once the cake is baked, remove it from the oven and let it cool for about 10 minutes (it should still be warm). Use the handle of a wooden spoon (or a large skewer) to poke holes all over the top of the cake, going about halfway through. Pour the entire can of sweetened condensed milk evenly over the cake, making sure it seeps into all the holes. Then, drizzle 1/2 cup of the caramel sauce evenly over the cake, allowing it to seep into the holes as well.
4. Add : First Toppings: Sprinkle half (about 1/2 cup) of the chocolate chips and half (about 1/2 cup) of the chopped pecans evenly over the cake.
5. Cool : Completely: Let the cake cool completely at room temperature before adding the whipped cream topping. This is crucial; warm cake will melt the whipped cream.
6. Make : Whipped Cream: In a large, chilled bowl (or the bowl of a stand mixer fitted with a whisk attachment), pour the 2 cups chilled heavy whipping cream. Add the 1/4 cup powdered sugar and 1 teaspoon vanilla extract. Whip on high speed until stiff peaks form (the cream should hold its shape when the whisk is lifted). Be

careful not to over- whip.

7. Spread : Whipped Cream: Once the cake is completely cooled, spread the whipped cream evenly over the top of the cake.
8. Final : Drizzle & Garnish: Drizzle the remaining 1/2 cup of caramel sauce on top of the whipped cream. Sprinkle with the remaining 1/2 cup of chocolate chips and 1/2 cup of chopped pecans for the final "turtle" touch.
9. Refrigerate & : Serve: Refrigerate the cake for at least 2 hours before serving to allow the flavors to meld and the cake to chill thoroughly. Slice and serve cold.

SWAPS & NOTES

Chocolate Cake Mix: Use your favorite brand and flavor of chocolate cake mix (devil's food, dark chocolate, etc.).

Sweetened Condensed Milk: Essential for the "gooey" factor.

Do not substitute with evaporated milk.

Caramel Sauce: A good quality store-bought caramel sauce is convenient.

TIPS FOR SUCCESS

Cool Cake (for poking): Let the cake cool for 10 minutes before poking; too hot, and it might tear; too cool, and it won't absorb as well.

Cool Cake (before whipped cream): Absolutely crucial that the cake is completely cool before adding whipped cream, or it will melt.

Chill Whipping Cream: Use very cold heavy cream and a cold bowl/whisk for best whipped cream results.

Don't Over-Whip Cream: Whip just until stiff peaks form.

