

Goopy Caramel Turtle Poke Cake: Easy Decadent Dessert

Goopy Caramel Turtle Poke Cake



OVEN
350°F

TIME
10 min

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INGREDIENTS

to create this indulgent Goopy Caramel Turtle Poke Cake:

For the Cake Base: 1 box chocolate cake mix (plus ingredients required on the box, typically eggs, oil, and water):

DIRECTIONS

1. method is brilliant-it infuses the cake with incredible moisture and flavor from the condensed milk and caramel, making every bite unbelievably rich and tender. Plus, the combination of textures from the soft cake, gooey sauces, and crunchy pecans is pure bliss. It's a guaranteed crowd-pleaser that looks fancy but is shockingly simple to pull off, making it my go-to for family gatherings or a satisfying sweet craving.
2. List of : Ingredients
3. Here's what you'll need to create this indulgent Goopy Caramel Turtle Poke Cake:
4. For the : Cake Base:
5. chocolate cake mix
6. (plus ingredients required on the box, typically eggs, oil, and water)
7. For the : Goopy Filling & Topping:
8. 1 can (14 oz)
9. sweetened condensed milk
10. caramel sauce
11. (store-bought or homemade)
12. chocolate chips
13. (semi-sweet or milk chocolate)
14. chopped pecans
15. heavy whipping cream
16. powdered sugar
17. 1 teaspoon
18. vanilla extract
19. Swaps and : Notes

20. Any brand of chocolate cake mix will work perfectly. Follow the package directions for ingredients like eggs, oil, and water. You could also use a homemade chocolate cake recipe for the base if you prefer.
21. Caramel : Sauce:
22. A good quality store-bought caramel sauce is incredibly convenient here. If you're feeling ambitious, homemade caramel sauce would be divine!
23. Chocolate : Chips:
24. Semi-sweet chocolate chips are classic, but milk chocolate chips would make it even sweeter. You could also use a mix of both.
25. Chopped pecans are ideal for distributing throughout the cake and topping. For extra flavor, lightly toast the pecans in a dry skillet for a few minutes before using.

SWAPS & NOTES

: sweet, salty, crunchy, and supremely satisfying.

This Goopy Caramel Turtle Poke Cake takes that classic flavor profile and transforms it into an incredibly easy-to-make sheet cake that's perfect for any occasion.

With a tender chocolate cake base infused with sweetened condensed milk and caramel, then topped with whipped cream, more caramel, chocolate, and pecans, every forkful is a rich, luscious, and utterly irresistible experience.

Why I Love This Recipe I'm a big believer that impressive desserts don't have to be complicated, and this Goopy Caramel Turtle Poke Cake is a testament to that.

TIPS FOR SUCCESS

Don't Overbake the Cake: Bake the cake just until a toothpick comes out clean.

Overbaking will lead to a dry cake, which will be less effective at absorbing the delicious liquids.

Warm Cake for Poking: Poke the holes while the cake is still warm (but not piping hot from the oven).

This helps the liquids seep into the cake more effectively.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/goopy-caramel-turtle-poke-cake-easy-decadent-dessert/>