

## The Ultimate Caramel Heath Bar Poke Cake: A Toffee Lover's Dream

, and if there is one thing I've learned in my years of writing for



**OVEN**  
**350°F**

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

1 package (15.25 oz) plain or vanilla cake mix:

This is the ultimate time-saver. (If you prefer, you can use a box of yellow cake mix for a more buttery flavor).

3 large eggs: Room temperature is best for even mixing.

$\frac{1}{2}$  cup vegetable oil: Provides that signature moist crumb.

1 cup milk: Using milk instead of water adds richness.

Caramel Filling:

1 cup liquid caramel sauce: You can use store-bought ice cream topping or a high-quality salted caramel.

$\frac{1}{2}$  cup sweetened condensed milk: This is optional, but it creates a "milky" caramel flavor that is truly irresistible.

For the Topping:

1 $\frac{1}{2}$  cups heavy whipping cream: Ensure it is very cold.

2 tablespoons powdered sugar: For a hint of sweetness that won't overpower the toffee.

1 teaspoon pure vanilla extract: To round out the flavor.

1-1 $\frac{1}{2}$  cups Heath Bar pieces: Pre-crushed bits found in the baking aisle work perfectly.

### DIRECTIONS

- 1. Bake the Cake:** Preheat your oven to 350°F (175°C). Grease a 9x13 inch rectangular baking pan. In a large bowl, combine the cake mix, eggs, oil, and milk. Beat until smooth and pour into the pan. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and let it cool for about 5 to 10 minutes-you want it warm, but not piping hot.
- 2. Poke Holes:** Using the handle of a wooden spoon or a large straw, poke holes all over the top of the cake, spaced about an inch apart. Ensure you go about halfway down into the cake so the caramel has a "pocket" to fill.
- 3. Pour the Caramel:** In a small bowl, whisk together the caramel sauce and the sweetened condensed milk (if using). Slowly pour the mixture over the warm cake, aiming for the holes. Use a spatula to spread any excess evenly. Let the cake cool completely to room temperature, then chill in the refrigerator for at least 1 hour.
- 4. Prepare the Cream:** In a chilled metal bowl, whip the cold heavy cream, powdered sugar, and vanilla. Beat on medium-high speed until stiff peaks form. This means when you lift the whisk, the cream stands straight up without drooping.
- 5. Cover and Garnish:** Spread the fresh whipped cream over the chilled cake using an offset spatula. Sprinkle the Heath Bar pieces generously over the top. For a professional look, you can add an extra drizzle of caramel sauce.
- 6. Final Chill and Serve:** Place the cake back in the refrigerator for at least 2-3 hours (overnight is even

better!). This allows the cake to absorb the moisture and makes it much easier to slice clean squares.

## SWAPS & NOTES

of caramel and chocolate that satisfies the soul like nothing else.

**Make-Ahead Friendly:** This cake actually tastes better the next day after the flavors have had time to meld in the fridge.

**Texture Contrast:** The silky whipped cream against the shards of crunchy Heath bar is a match made in heaven.

It's similar to the addictive textures found in my Chocolate Chip Cookie Dough Brownie Bombs.

### TIPS FOR SUCCESS

**Don't Rush the Cooling:** If you put the whipped cream on a warm cake, it will melt into a puddle.

**Clean Slices:** To get those perfect, photo-ready squares, wipe your knife with a warm, damp cloth between every single cut.

**Cake Mix Hacks:** If you love using cake mixes for efficiency, check out my guide on Cake Mix Cookies for more easy baking ideas.

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

Original recipe: <https://chefmaniac.com/the-ultimate-caramel-heath-bar-poke-cake-a-toffee-lovers-dream/>