

## Butterfinger Candy Bar Poke Cake That's Rich, Easy, and Always a Crowd Favorite

### Butterfinger Candy Bar Poke Cake



#### TIME

10 to 15 min

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ChefManiac

### INGREDIENTS

1 box chocolate cake mix, plus ingredients listed on the box  
1 can sweetened condensed milk  
1 jar caramel sauce or hot fudge sauce  
1 container whipped topping, thawed  
4 to 6 Butterfinger candy bars, crushed  
Optional: chocolate syrup or extra caramel for drizzling

### DIRECTIONS

1. Prepare and bake the chocolate cake according to the package instructions in a 9x13-inch pan.
2. Let the cake cool for about 10 to 15 minutes.
3. Use the handle of a wooden spoon or a similar tool to poke holes all over the cake.
4. Slowly pour the sweetened condensed milk over the cake, making sure it seeps into the holes.
5. Drizzle caramel sauce or hot fudge evenly across the top.
6. Let the cake cool completely, then refrigerate until chilled.
7. Spread the whipped topping over the surface of the cake.
8. Sprinkle generously with crushed : Butterfinger candy bars.
9. Add an extra drizzle of caramel or chocolate syrup if desired.
10. Chill again for at least 1 hour before serving.

### SWAPS & NOTES

This is one of those forgiving recipes that works well with a few easy swaps.

Devil's food cake mix is a great choice if you want a deeper chocolate flavor.

Yellow cake can work too if you want the Butterfinger flavor to stand out even more.

Caramel sauce gives the cake a buttery candy-bar feel, while hot fudge pushes it more chocolate-heavy.

### TIPS FOR SUCCESS

If the cake is too hot when you add the topping, things can get messy fast.

Warm cake is fine for absorbing the filling, but it should be completely cool before the whipped topping goes on.

Poke plenty of holes, but do not tear the cake apart.

You want enough room for the filling to sink in without turning the cake into crumbs.

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

Original recipe: <https://chefmaniac.com/butterfinger-candy-bar-poke-cake-thats-rich-easy-and-always-a-crowd-favorite/>