

## Soft Strawberry Caramel Dream Cake with Whipped Frosting

### Strawberry Caramel Dream Cake



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#### INGREDIENTS

For the Cake:

1 strawberry cake, baked in a 9x13-inch pan Use your favorite homemade strawberry cake recipe or a boxed strawberry cake mix prepared according to package directions

For the Soak and Topping:

1 can sweetened condensed milk

1/2 to 3/4 cup strawberry syrup

1/2 cup caramel sauce, plus more for drizzling if desired

2 to 3 cups whipped topping or freshly whipped cream

1 cup crunchy chocolate bits or chopped chocolate candy

1 to 1 1/2 cups fresh strawberries, sliced

#### DIRECTIONS

1. Bake the strawberry cake in a 9x13-inch pan according to your recipe or package directions. Let it cool slightly, but do not let it get fully cold.
2. Use the handle of a wooden spoon or a similar tool to poke holes all over the top of the cake. Make sure the holes are spread evenly so the soak can get into every bite.
3. In a bowl or measuring cup, combine the sweetened condensed milk and strawberry syrup. Stir until smooth.
4. Slowly pour the condensed milk and strawberry mixture all over the cake, allowing it to seep into the holes.
5. Drizzle the caramel sauce evenly over the top.
6. Cover the cake and refrigerate for at least 2 to 4 hours, or until fully chilled. Overnight is even better if you want the flavors to really settle in.
7. Once chilled, spread the whipped topping or whipped cream evenly over the cake.
8. Sprinkle with crunchy chocolate bits and top with sliced fresh strawberries.
9. Serve cold, with extra caramel drizzle if desired.

#### SWAPS & NOTES

A boxed strawberry cake mix works perfectly here and makes this recipe even easier.

If you prefer a homemade version, go for it.

Either way, the cake should be completely baked and slightly cooled before you add the soaking mixture.

For the whipped topping, store-bought whipped topping is convenient and holds up well in the fridge.

## TIPS FOR SUCCESS

This is what transforms the cake from good to dreamy.

The cake needs time to absorb the sweet mixture and firm up enough for clean, cool slices.

When pouring the condensed milk mixture over the cake, go slowly so it has time to soak in instead of pooling too much on the surface.

If your caramel sauce is very thick, warm it slightly so it drizzles more easily.

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