

## Holy Cow Cake

### Cake:

1 box Devils food cake mix  
1 1/3 cup water  
1/2 cup vegetable oil  
3 ea eggs

### Topping:

1 jar caramel topping (8 oz)  
1 can sweetened condensed milk (14 oz)  
4 ea Butterfinger candy bars ( 2.1 oz. each) (crushed)  
1 tub cool-whip (8 oz)  
1 pkg cream cheese, softened (8 oz)

Preheat oven to 350 degrees. Lightly mist a 13x9 inch baking pan with oil spray. Set the pan aside. Place the cake mix, water, oil, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Scrape down the sides of the bowl and increase the mixer speed to medium and beat 2 minutes more. Pour into the prepared pan, smoothing out the top with a spatula. Bake the cake about 35 minutes.

Remove pan from oven immediately poke holes in the top of the cake with a drinking straw or fork. Prepare the topping. Place the caramel topping and sweetened condensed milk in a small bowl and stir to combine. Spoon this over the warm cake so that it can seep down into the holes. Measure out half of the crushed candy bars and sprinkle over the cake. Place the whipped topping and cream cheese in a large mixing bowl and blend with an electric mixer on low speed until smooth. Spread mixture over the top of the candy. Sprinkle the remaining candy pieces on top.

Place the pan, uncovered in the refrigerator to chill the cake for about 20 minutes before cutting. Store covered in refrigerator for up to 1 week.

Source: Nancy Perrin - December 2007

*Notes: Holy Cow indeed!*