

Turtle Layer Cake

- 1 box devil's food cake mix
- 1 cup buttermilk
- ½ cup canola oil
- 3 ea eggs
- 1 pkg turtle candies (7 oz), chopped
- 1 TBSP unsweetened cocoa powder
- 1 ½ cup heavy cream
- 1/3 cup caramel topping from a jar
- 1 can milk-chocolate frosting (16 oz)

Additional candies, opt.

Preheat oven to 350 degrees. Coat 2 (9 inch) round cake pans with cooking spray. At low speed beat cake mix, buttermilk, oil and eggs, 30 seconds. Increase speed to medium high; beat 2 minutes. Toss 1 c. chopped candies with cocoa; stir into batter. Divide batter between pans. Bake 30 minutes or until toothpick inserted into centers comes out clean. Cool on racks 20 minutes. Remove from pans. Cool completely. At high speed beat cream until thickened. Reduce speed to low; beat in topping. Increase speed to medium beat until stiff peaks form. Stir chopped candy into frosting. Place 1 cake layer on plate; spread with frosting mixture. Top with remaining layer. Spread top and side of cake with whipped cream. Garnish with candies, if desired.

Source: Nancy (April 2007)