

Bit O' Toffee Chocolate Poke Cake

A heavenly chocolate bundt cake, drizzled with caramel sauce and sweetened condensed milk, then topped with Cool Whip and Heath bits. Dessert so sweet, it'll make you slap your mama!

 **Course** Dessert

 **Prep Time** 25 minutes

 **Cook Time** 35 minutes

 **Total Time** 1 hour

 **Servings** 10

Ingredients

- 1 boxed chocolate cake
- 1 (14 oz) can sweetened condensed milk
- 1 (16 oz) jar caramel sauce
- 1 (8 oz) tub of Cool Whip
- 1 package of Heath bits

Directions

1. Preheat oven to 350 degrees and prepare bundt pan by spraying with nonstick spray. Make cake according to package instructions; directions vary by brand so read them closely. My cake was gluten free but this recipe works with any variety of chocolate cake. Pour batter into prepared cake pan and bake for 30-35 minutes or until a toothpick inserted into the center comes out clean. Allow cake to cool 10 minutes before inverting onto a serving dish.
2. Immediately poke holes in the top of the cake. Be sure your holes don't go all the way through the cake so as to keep as much of the gooey filling inside as possible. Then pour the sweetened condensed milk over the cake. Do this slowly, allowing the cake to absorb the milk. Some of the liquid will run over the cake; this is fine. The cake absorbs some of that as it sits after being finished. The caramel is next to be poured over the cake. I find that warming it up a bit in the microwave gives the cake more opportunity to gobble up the caramel since it is a thicker sauce.
3. Allow the cake to completely cool before topping it with the Cool Whip, followed by the Heath bits. This cake can be stored in the refrigerator up to 5 days.