

Foster's Body & Paint

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Chocolate Chip Caramel Cake

Ingredients:

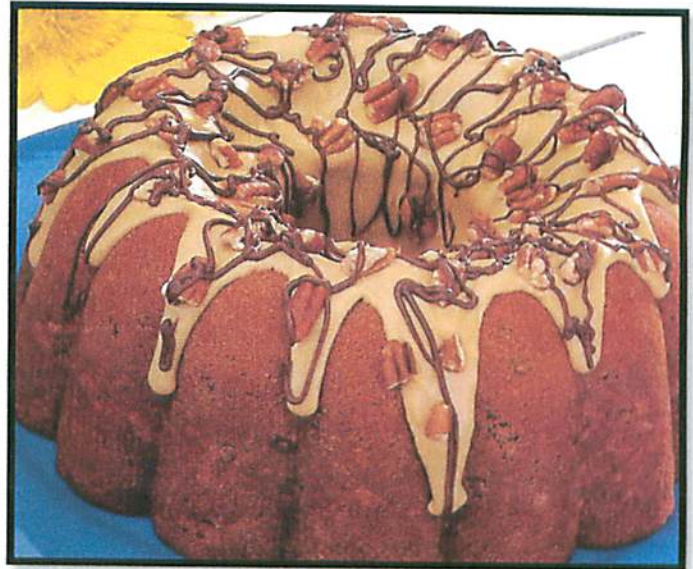
- 1 pkg. white cake mix
- 1 ½ cups vanilla yogurt
- 4 egg whites
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 cup miniature semisweet chocolate chips

Caramel Topping:

- 1/4 cup butter, cubed
- 1/3 cup packed brown sugar
- 2 to 3 Tbsp. evaporated milk
- 1/2 tsp. vanilla extract
- 1 cup confectioners' sugar
- 1/4 cup chopped pecans

Chocolate Glaze:

- 1/4 cup semisweet chocolate chips
- 1/2 tsp. shortening



Preparations:

- 1.) In a large bowl, combine cake mix, yogurt, egg whites, baking soda and baking powder. Beat on low speed for 30 seconds; beat on medium for 2 minutes. Stir in chocolate chips. Pout into a well-greased and floured 10-inch fluted tube pan.
- 2.) Bake at 350 degrees for 50-55 minutes or until toothpick inserted in the middle comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- 3.) For topping, combine the butter and brown sugar in a saucepan; bring to a boil, stirring constantly. Boil for 2 minutes. Stir in milk and vanilla. Return to a boil; remove from the heat and cool slightly. Add sugar; beat on high for 30 seconds or until thickened. Drizzle over cake. Sprinkle with nuts.
- 4.) In a microwave, melt chips and shortening; stir until smooth. Drizzle over cake.

Makes 12 servings

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