

Foster's Body & Paint

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Butterscotch Chocolate Cake

Ingredients:

- 1.) 1 pkg. (18 ¼ oz.) chocolate cake mix
- 2.) 1 jar (17 oz.) butterscotch ice cream topping
- 3.) 1 carton (8 oz.) frozen whipped topping, thawed
- 4.) 3 Butterfinger candy bars (2.1 oz. each) coarsely crushed

Preparations:

- Prepare and bake cake according to package directions, using a greased 13x9x2 inch baking pan.
- Cool on a wire rack for 30 minutes.
- Using the end of a wooden spoon handle, poke 12 holes in warm cake.
- Pour butterscotch topping over cake; cool completely.
- Spread with whipped topping; sprinkle with candy bars.
- Refrigerate for at least 2 hours before serving.



Makes 12-16 servings

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