

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

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Caramel Crunch Cake

Ingredients:

- 1 package (18 ¼ oz) devil's food cake mix
- 1 1/3 cups water
- 5 egg whites
- 1 can (14 oz) fat-free sweetened condensed milk
- 1/2 cup fat-free caramel ice cream topping
- 5 fun-sized Butterfinger candy bars, crushed
- 1 carton (8 oz) frozen fat-free whipped topping



Preparations:

- 1.) In a large bowl, combine the cake mix, water and egg whites; beat on low speed for 30 minutes. Beat on medium for 2 minutes. Pour into 13x9x2 inch baking pan coated with cooking spray.
- 2.) Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack.
- 3.) With a meat fork or wooden skewer, poke holes about 2 inches apart into cake. Slowly pour condensed milk and caramel topping over cake; sprinkle with 2/3 of the crushed candy bars. Spread with whipped topping; sprinkle with remaining candy bars. Refrigerate until serving.

Makes 18 servings

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