

Easy Chocolate Caramel Poke Cake

Do you want 'oohs' and 'aahs' when you serve dessert? Try this poke cake. Like most poke cakes, it is simple to make, but your guests will not care. I mean what is better than chocolate and caramel topped with Cool Whip? The hardest part is remembering to make it early so that it will be cold when you serve it.

Ingredients

- 1 box chocolate cake mix
- 1 can sweetened condensed milk
- 1 - 11-ounce jar caramel ice cream topping
- 1 - 8-ounce tub of Cool Whip
- Hershey bar to shave



Instructions

- ❖ Follow the box directions for the cake, then remove from the oven and let cool for at least 15 minutes.
- ❖ Poke holes over the entire cake.
- ❖ Pour the sweetened condensed milk and caramel sauce over the cake making sure that it is evenly distributed.
- ❖ Cover and refrigerate for at least 4 hours.
- ❖ When cooled, top with the Cool Whip.
- ❖ Shave enough of the Hershey bar on top to decorate.