

## Better Than Almost Anything Cake

### Ingredients:

1 box Betty Crocker® SuperMoist® German chocolate cake mix  
Water, vegetable oil and eggs as called for on cake mix box  
1 can (14 oz) sweetened condensed milk  
1 jar (16 to 17 oz) caramel, butterscotch or fudge topping  
1 container (8 oz) frozen whipped topping, thawed (3 cups)  
1 bag (8 oz) toffee chips or bits

### Directions:

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 15 minutes.
2. Poke top of warm cake every 1/2 inch with handle end of wooden spoon. Drizzle condensed milk evenly over top of cake; let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about two hours or until chilled.
3. Spread whipped topping over top of cake. Sprinkle with toffee bits. Store covered in refrigerator.

### Expert Tips:

- The cake may stick to the wooden spoon handle while you're using it to make the holes, so occasionally wipe off the handle.
- The caramel topping will be easier to drizzle if it has been kept at room temperature. If refrigerated, spoon caramel into microwavable bowl; microwave uncovered on High about 15 seconds.
- Instead of the toffee bits or chips, coarsely chop 5 bars (1.4 oz each) chocolate-covered English toffee candy, and sprinkle on top of the cake.