

Snickers Chocolate Cake



1 box Devil Food cake mix (and ingredients called for in box directions)
1 c brown sugar
1 stick of butter
1 c chopped walnuts (or your favorite nut)
2¼ c heavy whipping cream
2 heaping Tablespoons powdered sugar
3 full size snickers bars, chopped

- **1** Mix cake batter according to directions
- **2** In a pan on medium heat combine brown sugar, butter and ¼ cup of whipping cream, stir constantly until combined and remove from heat as soon as combined and melted (caramel will continue to cook in oven)
- **3** Spray (2)- 9 inch round cake pans with cooking spray and split caramel mixture into pans evenly, sprinkle chopped nuts over caramel, ½ cup in each.
- **4** Gently add cake mix to pans equally (use a spoon to add dollops around to avoid spreading caramel to sides)
- **5** Bake cakes according to box directions. Allow to cool in pan for 5 minutes then run knife around the edge to loosen cake
- **6** Place your serving plate on top of 1 cake pan and flip allowing pan to sit upside down on plate to cool. Repeat with 2nd cake pan on another flat surface/plate
- **7** While cake is cooling beat remaining heavy whipping cream until peaks form, add powdered sugar then continue to whip until stiff peaks form
- **8** Spread half whipping cream mixture on caramel side (top) of bottom layer cake (the one on your serving dish)
- **9** Sprinkle 1 chopped candy bar over whipping cream mixture.
- **10** Add top cake layer and then add remaining whipped cream to top and spread remaining chopped Snickers bars on top of cake. Keep in fridge until ready to serve.