

Butterfinger Extasy Cake

written by The Recipe Exchange | December 8, 2021

Ingredients

1 box yellow cake mix (eggs, oil water)
1 crushed king size Butterfingers bar
1 small 14oz can sweetened condensed milk
jar caramel syrup
16 oz heavy whipping cream
1/3 cup powdered sugar

Directions

Prepare your cake mix as directed on box

Once your cake is cooked, poke several holes in the top of the end of a spoon

Let your cake cool for 30 minutes

Mix together your sweetened condensed milk and your caramel sauce and pour over your cake and into your holes

Now using a hand mixer, beat your heavy whipping cream in a mixing bowl for several minutes until it starts to thicken

Once your heavy whipping cream thickens, add in your powdered sugar and beat for another several minutes

Spread your whipped cream over your cake with a spatula

Top off with your crushed Butterfingers, slice and enjoy!