

Salted Caramel Apple Poke Cake

written by The Recipe Exchange | October 15, 2015

Ingredients

1 box Betty Crocker™ SuperMoist™ white cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 eggs
1 can (20 oz) apple pie filling
1/2 cup caramel sauce
1 teaspoon sea salt
1 container (8 oz) frozen whipped topping, thawed
1/3 cup butterscotch chips

Directions

Heat oven to 350° F (325° F for dark or nonstick pan). Grease or lightly spray bottom only of 13 x 9-inch pan.

In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 2 minutes. Add apple pie filling; beat 1 minute longer. Pour into pan.

Bake as directed on box for 13 x 9-inch pan. Cool in pan on cooling rack 20 minutes.

Meanwhile, in small bowl, mix 1/4 cup of the caramel sauce and the sea salt. Poke warm cake every inch with a straw or handle of wooden spoon, halfway into cake. Pour caramel-salt mixture over cake, allowing it to fill in holes.

Spread cake with whipped topping. Drizzle with remaining 1/4 cup caramel sauce; top with butterscotch chips