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## Slice of heaven cake

Ingredients 1 packet of chocolate cake food of the devil or German choc. cake mix 1 14oz can sweetened condensed milk 1 jar caramel topping 1 8oz tub cool whip 4-5 snickers bar Directions Bake cake according to directions in 9x13 inch pan. Cool for 5 minutes, using the handle of a wooden spoon poke holes in the cake, then leave the cake cool for abit about an hour 1/2 til warm. Slowly pour sweetened milk over the cake, leaving it to soak in holes, then sprinkle the caramel over the cake. Let the cake cool completely. Top cake with cold whip, decorate with candy & drizzle with caramel. AccueilA SLICE OF HEAVEN CAKE Here is the cake, which is simply two super light and fluffy sponge cake! A sweet, fresh and terribly greedy dessert that we couldn't stop at a single bite, believe me! A cake that can be found in fresh aisle in supermarkets in Italy, Germany and Belgium An opportunity to make it at home and adapt it to your taste isn't it! Perfect for a birthday or a gourmet snack! \* Ingredients: 1 pck devil's food chocolate cake or German choc 1 (13oz) box sweetened condensed milk 1 jar caramel topping 1 (7oz) tub cool whip 6 snickers \* Directions: 1 - Bake cake according to pan instructions. Cool about 6 min, using a brush poke holes in the cake, then let the cake cool for about an hour until it warms. Pour strong sweetened milk over the cake, leave steeply in the holes, then spread the caramel over the cake. 2 - Let the cake cool completely. Top cake with cold whip, garnish with candy and spread with caramel! Share & enjoy! INGREDIENTS 1 packet of chocolate cake food of the devil or German choc. cake m 1 14 oz can sweetened condensed milk 1 jar caramel topping 1 8 oz tub cool whip 4-5 snickers bar (my preference) you can use skor, Heathbar, or mini reeses Bake cake according to instructions in the 9x13 inch pan. 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Leave the cake cool completely (it might chill to cool faster just cover well). Top cake with cold whip, decorate with candy & caramel drizzle! Slice of Heaven Cake ~ Cake mix, caramel topping, condensed milk, cold whip, 5 candy bars? I bet you have them. You. Want a treatment to satisfy the sweet tooth and not have to go shopping? These are items I stock pie for my pantry when I buy 10 to \$10 sales are running. So easy to throw together (yes, say that a lot), but it's true! Add eggs and water to the cake throw it in the oven, and then just start adding good things on top. You don't like those recipes with a bowl? You can serve in less than an hour and that's something we all like! Great for that last minute contribution to a party or when you get unexpected guests. To make this recipe you will need the following ingredients: 1 packet of chocolate cake of devil's food or German choc. cake mix 1 14oz can sweetened condensed milk 1 jar caramel topping 1 8oz tub cool whip 4-5 snickers bar (my preference) you can use skor, heathbar, or mini reeses Pin it On Pinterest! Print Recipe1 packet of chocolate cake devil's food or German choc. cake mix 1 14oz can sweetened condensed milk1 jar caramel topping1 8oz tub cool whip4-5 snickers bar (my preference) you can use skor, heathbar, or mini reesesBake cake according to directions in the pan 9x13 inch. Cool for 5 minutes, using the handle of a wooden spoon poke holes in the cake, then leave the cake cool for abit about an hour 1/2 til warm. Slowly pour sweetened milk over the cake, leaving it to soak in holes, then sprinkle the caramel over the cake. Leave the cake cool completely (it might chill to cool faster just cover well). Top cake with cold whip, decorate with candy & caramel drizzle! FOLLOW ME for more great recipes! @1krecipesIF YOU PLACE THIS NETWORK.. PLEASE, USE THE FOLLOWING PAGE LINK BUTON OR OPPEN BUTON LOWER FOR MORE DELICIOUS RETEES! NEXT & You May Like: Delicious No-Bake Chocolate Pie,nextFontIcon: data-theia-post-slider-on-change-slide=& Back to Top Cake mix, caramel topping, condensed milk, eggs, cool whip, 5 candy bars? Maybe a little sweet caramel drizzle? I bet you've got it all in the closet right now! Want a treatment to satisfy the sweet tooth and not have to go shopping? These are items I stock pie for my pantry when I buy 10 to \$10 sales are running. So easy to throw together (yes, say that a lot), but it's true! Add eggs and water to the cake throw it in the oven, and then just start adding good things on top. You don't like those recipes with a bowl? You can serve in less than an hour and that's something we all like! INGREDIENTS you will need 1 packet of chocolate cake devil's food or German choc. Cake mix1 14 oz can sweetened condensed milk1 jar caramel topping1 8 oz tub cool whip, thawed1-5 snickers bar my preference you can use skor, heath bar, Mini Reeses Peanut Butter Cups. These are the instructions for preparation: Bake the cake according to the instructions in the 9 x 13 inch pan. Cool for 5 minutes. Using the handle of a wooden spoon poke holes in the cake. Allow the cake to cool a little about 1/2 hour until it heats up. Slowly pour sweetened milk over the cake, leaving it to soak in holes. Sprinkle the caramel over the cake. Let the cake cool completely (you can (you can to cool faster just cover well), Add candy bars chopped with cold whip. Top cake. Decorate with candy. Sprinkle with caramel. Slice and serve. This cake is your little Slice of Heaven! It's so easy to put together. You have the option to chop candy bars and mixing with the cold whip, or add them on top! I also added some chocolate sprinkles on top of the cake. Some of us thought a little mch. I think next time I'll skip it and use the caramel. I always tend to go over the top of the trees while I make a dessert. My family loved this cake. Caramel was a great pet ingredient for candy snickers bars. Bonus: if you don't stock condensed milk or the local store don't carry it you can see my recipe for making condensed milk. Great for that last minute contribution to a party or when you get unexpected guests. Travel well, but I'd chill it until you're ready to serve. 1 box of chocolate cake devil's food or German choc Cake mix1 14 oz can sweetened condensed milk1 jar caramel topping1 8 oz tub cool whip, thawed1-5 bars snickers, my preference you can use skor, heath bar, or mini reeses. Chop.Bake the cake according to the directions in the 9 x 13 inch pan. Cool for 5 minutes. Using the handle of a wooden spoon poke holes in the cake. Allow the cake to cool a little about 1/2 hour until it heats up. Slowly pour sweetened milk over the cake, leaving it to soak in holes. Sprinkle the caramel over the cake. Leave the cake cool completely (it might chill to cool faster just cover well). Add candy bars chopped with cold whip. Top cake. Decorate with candy. Sprinkle with caramel.©MARINNN'S TREATS. All images are copyrighted. Serving: 1g | Calories: 473kcal (24%) | Carbohydrates: 52g (17%) | Protein: 5.6g (11%) | Fat: 28.1g (43%) | Saturated fat: 16.2g (81%) | Polyunsaturated fats: 0g | Monounsaturated fats: 0g | Trans Fat: 0g | Cholesterol: 94.5mg (32%) | Sodium: 293.6mg (12%) | Potassium: 0mg | Fiber: 1.7g (7%) | Sugar: 35.1g (39%) | Vitamin A: 0IU | Vitamin C: 0mg | Calcium: 0mg | Iron: 0mg Mention @marilyn\_lesniak or tag #marilynstreats! Nutritional information is estimated on the basis of the cooking ingredients and instructions described in each recipe and is intended for use for informational purposes only. Please note that nutritional details may vary depending on the methods of preparation, origin and freshness of the ingredients used. Information about conversions We get a lot of requests to help with conversions, especially between different countries, such as Canada, the United Kingdom and Australia. These tables should help you make these conversions. For your convenience, we have included a conversion chart. Disclaimer Exception in which recipes indicated influenced by cookbooks, magazines or family traditions. Traditions. Traditions.

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