

Ingredients



Cake
Devil's Food Chocolate cake mix plus ingredients listed on the cake box
1 14-ounce can sweetened condensed milk
1 16-ounce jar caramel sauce (or homemade)
made)
1 8-ounce tub of Cool Whip (or homemade)
1 Bag Bitz o Brittle
Caramel
1 cup unsalted butter
2 cup light brown sugar
2/3 cup heavy cream
Whipped Cream
1 pint heavy whipping cream (COLD) (2 cups)
1/2 cup powdered sugar
1 tsp pure vanilla extract

Better Than Sex Cake

Instructions for Caramel and Cream

- In a saucepan, melt the butter. Add brown sugar and heavy cream; whisk continuously over medium heat until sugar is dissolved.
- Bring to a boil and allow to boil for only 3 minutes, while stirring (do not overcook). Remove from heat and allow to cool.
- Store in refrigerator for up to one month.
- Throw whipped cream ingredients together and whisk until desired consistency.

Instructions for cake

- Preheat oven to 350 degrees. Prepare a 9x13 dish by spraying with nonstick spray.
- Make the cake according to the package directions for a 9x13 cake.
- When the cake is done baking use the round handle end of a wooden spoon and poke holes all throughout the cake.
- Pour the sweetened condensed milk all over the top of the cake and spread it out.
- Then pour the caramel sauce over the top of the cake and spread it out.
- Refrigerate the cake for at least two hours.
- Spread the Cool Whip on top of the cooled cake and sprinkle with chopped Heath bars.

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