



Chocolate Candy Bar Cake

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This candy bar cake is easy to make with a box cake mix I made this once for a family gathering now everyone insists that I bring this cake to every gathering

Ingredients

- - 1 (15.25 ounce) package devil's food cake mix - 1 ½ cups milk - ¾ cup vegetable oil - 3 large eggs - 1 (3.5 ounce) package instant vanilla pudding mix - 1 (8 ounce) package cream cheese - 1 cup confectioners' sugar - ½ cup white sugar - 1 (12 ounce) container frozen whipped topping
- thawed - 1 cup chopped pecans - 4 (1.5 ounce) bars milk chocolate candy
- coarsely chopped

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour three 8-inch pans. To make the cake:
Combine cake mix
2. milk
3. oil
4. eggs
5. and instant vanilla pudding mix in a large bowl; beat with an electric mixer on low speed until blended. Scrape down the sides of the bowl; continue to beat for 4 minutes on medium speed. Pour batter into prepared pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
6. about 20 to 25 minutes. Cool on a wire rack for 5 minutes. Run a table knife around the edges to loosen; invert cakes carefully onto a cooling rack and let cool for about 30 minutes. To make the frosting: Beat cream cheese
7. confectioners' sugar
8. and white sugar in a large bowl until smooth. Fold in whipped topping
9. pecans
10. and chopped chocolate. Spread frosting onto the cooled cake layers. Stack layers; frost top and sides.
Cook's Note For chopping the chocolate bars
11. I put them in the freezer
12. then hit them with a hammer while still in the wrapper.