## **Paul Newman Cake**



## Ingredients:

- 1 German chocolate or devil's food cake mix (and ingredients needed to make cake)
- 1, 14 ounce can sweetened condensed milk
- 1, 14 to 17 ounce jar caramel or butterscotch topping
- 1, 8 ounce container Cool Whip toffee bits or crushed Heath bars (as much as you like)

## Directions:

Bake a German chocolate or devil's food cake as directed in a 9 x 13 pan. When the cake is done, remove it from the oven and poke holes into the top. Evenly pour sweetened condensed milk over the top of the cake. Next, evenly pour the caramel or butterscotch topping over the cake. Let the cake cool some and then place it into the refrigerator to cool completely.

Top with Cool Whip and then sprinkle on toffee bits or crushed Heath bars. Chill in the refrigerator before serving.

Store in a covered container in the refrigerator.

Amy Lynn's Kitchen www.amylynnskitchen.com