



CARAMEL PUMPKIN POKE CAKE

INGREDIENTS

boxed spice cake mix (approx 16 oz)
3 eggs
1/4 cup water
15 oz can pumpkin puree (not pumpkin pie filling)

9 oz caramel ice cream topping
8 oz frozen whipped topping
1/2 cup toffee bits

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INSTRUCTIONS

Preheat oven to 350 degrees. Pour spice cake mix into a mixing bowl. Add eggs, water, and pumpkin puree. Beat about 2 minutes. Pour into lightly greased 9x13 cake pan. Bake 25-30 minutes until cake springs back when touched and a toothpick comes out clean. Cool completely (can place in the fridge or freezer to cool if desired).

When cake is cool, use the end of a wooden spoon to poke about 30 holes in the cake. Poke halfway down the cake, not all the way to the bottom. Pour ice cream topping in holes and over cake. Spread whipped topping over cake and sprinkle on toffee bits. Refrigerate 2 hours before serving. Store in the fridge.