

# Butterfinger Cake



## Recipe Ingredients:

- 1 box of Butter Pecan Cake Mix
- 1 can of Sweet Condensed Milk
- 1 large bowl of Cool Whip
- 4 regular sized Butterfinger Candy Bars

## Instructions:

1. Bake Butter Pecan cake mix in a 9x13 pan as directed on the box.
2. While it's baking, crush your Butterfinger candy in as small of pieces as you possibly can (Put candy bars in the freezer because they crush better. Crush them in the wrappers.)
3. When the cake is hot out of the oven, poke many holes all in the cake with a big fork and then pour the Sweet Condensed Milk into the holes and all over the top of the cake – it should soak right into the cake but make sure you cover the entire cake with the milk.
4. Cut the tops of 2 of the crushed Butterfingers and sprinkle over the cake.
5. After the cake has cooled, ice the cake with the Cool Whip.
6. Top with 2 crushed Butterfingers that are left to cover the entire cake.
7. Store in the fridge once iced and enjoy!