Baby Ruth® chocolate butter cakes

Dessert | Dessert | All year round

Yields: 12 butter cakes

INGREDIENTS
For Cake:

- 1 box 16 oz. German chocolate cake mix
- 3 eggs, room temperature
- 1 tsp. vanilla extract
- 3/4 cup butter, melted, warm

INGREDIENTS
For Garnish:

- 1 package 8 oz. cream cheese, soft, room temperature
- 2 eggs
- 1 tbsp. cocoa powder
- 1 tsp. vanilla extract
- 1/2 cup butter, melted, warm
- 1 cup confectioners' sugar

INGREDIENTS
For Topping:

- 1 cup caramel sauce, RTU
- 3 cups Baby Ruth® pieces, chopped into 1/2" pieces

Method:

Pre-heat oven to 325°F. In a bowl, combine cake mix, 3 eggs, vanilla and melted butter. Mix together until fully incorporated and set aside. Spray a 9" X 13" baking pan with food release spray and cut out a piece of bakers' parchment to fit in the bottom of the pan. With a large spoon, press cake mixture into bottom of prepared pan in an even layer. In a mixer, place cream cheese, 2 eggs, cocoa powder, vanilla and melted butter. Whip on medium speed until light and fluffy. Switch to low speed and add the confectioners' sugar 1/4 cup at a time, making sure the sugar is incorporated after each addition. Pour cream cheese mixture on top of the cake mixture and smooth out the top. Bake for 35-40 minutes. To test if the cake is done, shake the pan while in the oven, as the middle of the cake should still be jiggly but not fully set, and the edges golden brown. Remove from oven and cool on a bakers' rack. When completely cool, cut into 12 equal sized bars and top with Baby Ruth® pieces and drizzle with caramel sauce. Lightly dust with powdered sugar and serve.