

NO BAKE TURTLE CAKE

Ingredients

14 Otis Spunkmeyer Chocolate Crème Cakes with Caramel

- 16 oz. jar of caramel sauce, divided
- 8 oz. container Cool Whip non-dairy whipped topping
- 1/3 c. chopped pecans
- 1/3 c. toffee bits
- 1/3 c. mini chocolate chips

Method

1. Unwrap Otis Spunkmeyer Chocolate Crème Cakes and place in a 9x13" baking pan.
2. Drizzle 1/2 cup of caramel sauce on top of the crème cakes.
3. In a bowl, mix together container of Cool Whip with 1/2 cup of caramel sauce. Spread on the cakes in the pan.
4. Sprinkle pecans, toffee bits, and mini chocolate chips on top, then drizzle with leftover caramel sauce.
5. If desired, top with additional whipped cream when serving.

Recipe by *Six Sisters' Stuff*

