

BETTER THAN SEX CAKE

From Dick Dinneen's recipe box



INGREDIENTS

- 1 pkg German chocolate cake mix
- 1 can sweetened condensed milk (not evaporated)
- 1 jar Mrs. Richardson's butterscotch or caramel topping
- Frozen whipped topping, thawed
- 3 Heath candy bars

INSTRUCTIONS

Make the cake according to directions on package. While it is still warm, poke holes in the top of the cake with a wooden spoon. Let cool a bit.

Pour sweetened condensed milk into the holes. Pour the butterscotch or caramel topping on top. Let stand a few minutes.

Spread top with thawed whipped topping.

Crush candy bars and sprinkle over top of cake.

--

(Excerpt from the StarTribune article)

That sweet, sexy cake is back in town.

Local radio personalities just discovered the recipe for Better Than Sex Cake that five years ago made more rounds than a chain letter. For those who missed the recipes the first time around, here is the original recipe, along with other versions that some claim are even better.

The original first ran in Taste in December 1988.

Reviewing:

In the original, you bake a premixed German sweet chocolate cake. While it is still warm in the oven, you punch holes in the top with the handle of a wooden spoon. The holes are filled with sweetened condensed milk and Mrs. Richardson's butterscotch caramel ice cream topping, about 50 percent each. The top of the cake is then spread with Cool Whip. When that's done, you take three Heath toffee bars and pound them into crumbs with a hammer. The crumbs are spread over the cake, which is then placed in a refrigerator and foisted on guests, including the conceited ones who claim not to need such additives.