

# Pumpkin-Toffee Poke Cake

*Publix Aprons*

## **Servings: 12**

*cooking spray*

*1 box (16.5 ounce) spice cake mix*

*1 can (15 ounce) pure pumpkin,  
puree'd*

*1/2 cup apple cider*

*1 can (14 ounce) sweetened condensed  
milk*

*1 container (8 ounce) whipped*

*topping*

*1/2 cup caramel topping*

*1 cup toffee bits*

## **Preparation Time: 15 minutes**

### **Bake Time: 30 minutes**

Preheat the oven to 350 degrees.

Coat a 13x9-inch baking dish with cooking spray.

In a bowl, combine the cake mix, pumpkin and apple cider until blended. Pour the batter into the prepared dish, smooth out the top.

Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean. Let stand to cool for 30 minutes.

Poke many holes in the cake using the handle of a wooden spoon. Pour the condensed milk evenly over the cake and into the holes. Chill for one hour or overnight.

Spread the whipped topping over the top of the cake. Drizzle with caramel, then top with toffee.

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Per Serving (excluding unknown items): 141 Calories; 4g Fat (23.6% calories from fat); 2g Protein; 26g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 82mg Sodium. Exchanges: 0 Fruit; 1 Fat; 1 1/2 Other Carbohydrates.