

Southern Caramel Cake

Ingredients:

- Cooking spray
- 1 (15.25-ounce) box caramel cake mix, prepared and baked in a 9 X 13-inch baking pan according to the instructions on the box, cooled
- 1 (8-ounce) container cream cheese, room temperature
- 1 3/4 cups brown sugar, divided
- 1 (8-ounce) container whipped topping
- 1/4 cup butter, melted
- 1/2 cup heavy cream



Directions

1. Whip cream cheese and 3/4 cup brown sugar in a medium bowl. Fold in whipped topping. Spread evenly over cake.
2. Whisk butter, 1 cup brown sugar, and heavy cream in a medium microwave-safe bowl. Microwave 2–2 1/2 minutes, stirring twice, until slightly thick. Drizzle over cake. Cut and serve.

Makes 18 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.