

## A Samoa Lover's Dream Cake

By: Sheila Wells

Girl Scouts of Green Hills "Sweet Deals" Event March 28, 2009

Ingredients:      1 cup unsalted butter softened      4 T. baking powder  
2 cups sugar      1/2 T. baking soda      5 eggs  
1/2 T. salt      1 T. vanilla      1 bx. Caramel deLites, chopped  
4 cups flour      1/2 cup milk choc. bar, chopped  
1/2 cup semi-sweet choc. chunks      3/4 cup pecans, chopped

1/3 cup caramel topping      melted semisweet choc. (1/2-3/4c) to drizzle on cake top

Preheat oven to 350°. Spray 10in angel food cake pan w/cooking spray. Cream butter and sugar until well blended. Add eggs, vanilla & sour cream. Mix just until combined. Add flour, baking powder, baking soda, salt & mix just until combined. On low, mix 1/4 of choc. pieces and cookies. Spoon 1/3 of batter into pan spread evenly. Drizzle 1/3 caramel sause over batter, sprinkle 1/3 remaining choc. pieces, 1/3 cookies 1/3 pecans. Add another layer of batter, drizzle carame sauce, cookies, choc and nuts, then spoon the last third of batter, caramel sauce, cookies, choc. & nuts. Place cakepan on baking sheet; bake 75O80 min. Cool well, unmold cake. Drizzle with melted chocolate.

