

Caffe Latte Turtle Cake

Heat oven 350 degrees. Grease 9 inch X 13 inch pan.

Cake

Combine 1 egg, 2/3 cup vegetable oil, 1 cup buttermilk (see note).

In a large bowl sift together:

2 cups flour

1 & 1/2 cup sugar

1/2 cup cocoa

1 teaspoon salt

1 tablespoon soda

Then add egg mixture and stir well.

Slowly mix in 1 cup of hot coffee.

Pour into pan and bake 40-45 minutes.

Frosting

In a medium saucepan combine and bring to a boil:

1 cup sugar

1/3 cup milk

5 Tablespoons butter

Put 1 & ½ cups chocolate chips in a bowl and pour milk mixture them and stir until smooth.

Spread the frosting on the cooled cake. Then drizzle with ½ cup bottled caramel topping.

Sprinkle 1 cup toasted pecans on top.

Note: Instead of buttermilk, you can put 1 Tablespoon vinegar in a measuring cup, fill to 1 cup line with regular milk, let sit for 5 minutes.

Betty Johnson served this cake at St. John's Missionary Circle on March 1, 2017.

You will love it!