

## **Eitan's Birthday Cake: THE Snickers Cake**

Serves 16

This cake is super rich – really like a cakified giant candy bar. It's made with cake mix, yeah, yeah, but it works! A little goes a long way, tho Eitan always managed to have seconds. Somehow, a scoop of ice cream seems to slightly dilute the richness. Or the sweetness, at any rate.

If nuts are an issue, this cake has been successfully made as a Milky Way cake – just omit the peanuts. (But if they're not, everyone knows that Snickers is better than Milky Way.)

Carolyn found this recipe online, a winner of a Georgia peanut contest, and it immediately became the birthday cake of choice for my kids. And then, a couple years ago, it disappeared, not to be found online, and Eitan had requested it (again) for his birthday. Fortunately, through some clever google sleuthing, we found the original in time for Eitan's birthday dinner. Enjoy!

Adapted from [tasteofhome.com](http://tasteofhome.com).

1 (15- to 16.5-ounce) box Devil's Food Cake Mix  
3 eggs, divided  
1/2 cup (1 stick) unsalted butter, softened  
1 cup caramel dip, such as Marzetti's, or caramel or butterscotch sauce  
2 cups roasted salted Georgia peanuts (Trader Joe's Virginia blister peanuts are great)  
8 oz. cream cheese  
1 (16-ounce) box confectioners' sugar  
1 teaspoon malted milk flavoring (such as Carnation or Ovaltine)  
1 cup semi-sweet chocolate chips  
ice cream, optional

1. Preheat oven to 350°F. Spray a 9-by-13-inch baking pan with vegetable cooking spray.
2. In a medium bowl, mix together the cake mix, 1 of the eggs, and butter until crumbly. Press into the bottom of the prepared pan.
3. Pour caramel over top of cake mixture and top with peanuts.
4. In a medium bowl, use an electric mixer on medium speed to cream together the cream cheese, remaining 2 eggs, confectioners' sugar, and malted milk until smooth. Pour over the peanuts.
5. Bake for 40 minutes. Remove from oven and sprinkle chocolate chips over the surface. Let rest for 5 minutes so they can melt, then spread the chips over the surface. Let cake cool completely, at least 3 hours. It's best when the chocolate is fully set and firm, otherwise can be very messy. May be prepared a day in advance and stored, covered, at room temperature.
6. Garnish with birthday candles. To serve, light the candles. When they have been blown out, cut into squares and top with a scoop of ice cream if desired.

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