MILKY WAY CAKE

This yummy Bundt cake is great for a chocolate lover's birthday – or to use up those candy bars left over after Halloween. Spoiler alert: not low calorie. Shared by Wendy Swanson, who got the recipe from a co-worker who often brought it into their office, where it was a big success for all celebrations!

PREP: 30 minutes

BAKE: about an hour

SERVINGS: 12-16

INGREDIENTS:

For the cake:

8 Milky Way Bars (Regular size)
2 C. sugar
2½ C. flour
½ tsp. baking soda
½ C. chopped nuts (your choice but walnuts work well)
2 sticks margarine (you can substitute butter)
4 eggs
1 C. buttermilk (or make your own by adding 1 tbsp. lemon juice to 1 c. milk)
1 tsp. vanilla

For the Milky Way Frosting:

2 C. powdered sugar
1 tsp. vanilla
3 Milky Way Bars (Regular size)
1 stick margarine (or butter)

DIRECTIONS:

Melt the 8 candy bars and one stick of margarine/butter in a double boiler (or small sauce pan) and set aside. In a large bowl, cream the sugar and one stick of margarine. Add eggs, one at a time, beating after each addition. Add flour, buttermilk and baking soda. Stir in candy bar mixture, vanilla and nuts. Grease & flour standard tube/Bundt pan. Bake about 1 hour at 350 degrees. (Use the clean toothpick test to ensure that it is ready.)

For the Milky Way Frosting: Melt candy bars and margarine in double boiler. Add vanilla and powdered sugar. Stir until smooth. Pour over cooled cake. Frosting should set before serving. (If you wish, you can add sprinkles of candy bar pieces and/or chopped nuts to top off the frosting.) Enjoy!