

# **Creamy Caramel Sauce And Gingerbread Cake**

## **Ingredients**

1 box (14.5 ounces) Betty Crocker Gingerbread Cake Mix + the ingredients on the back of the box  
1/2 can (14 ounces) Magnolia sweetened condensed milk  
1/2 cup Smucker's caramel ice cream topping  
1/2 container (8 ounces) Cool Whip  
1/4 cup crushed Gingerbread or gingersnap cookies (optional topping)

## **Instructions**

Prepare the gingerbread cake according to the directions on the box in an 8×8 or 9×9 pan.

Once the cake is completely cooled, use a wooden spoon to poke holes evenly throughout the cake, making about 15-20 holes.

Pour the Magnolia sweetened condensed milk evenly over the cake, trying to fill up the holes.

Microwave the Smucker's caramel ice cream topping for 15 seconds or until melted and warm.

Pour the caramel topping evenly over the cake, trying to fill up the holes.

Evenly spread the Cool Whip on top of the cake.

Refrigerate for at least 4 hours or overnight. When ready to serve if desired, sprinkle the crushed gingersnaps on top. This makes about 12 large pieces.

Source : [allrecipes.com](http://allrecipes.com)