Salted Caramel Sour Cream Cake!

Ingredients :

1 box of White Cake Mix

1-12 oz. jar of Caramel Sauce/Topping

1-16oz. container of White Frosting

1/2 cup of Sour Cream

Salt for sprinkling

Directions

Mix the batter according to the box instructions, and then stir in the Sour Cream. In a parchment lined pan, pour the batter and bake the cake according to the box directions…

Let it cool and gently poke some holes in it with a fork…

Pour half the jar of Caramel Sauce over the poked cake…

Spread it around and let it sit for 5 minutes…

While it's soaking up that goodness, grab a medium bowl and

make the Frosting. Mix the rest of the Caramel Sauce with the
While frosting…

Now frost that cake, and frost it good…

Don't forget the Salt finish…that's what makes this cake POP!

Now serve up a nice little piece..lol

And do what comes naturally…!