



German Chocolate Punch Bowl Cake

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Ingredients:

- 1 (18 ounce) packages German chocolate cake mix
- 2 (1 2/3 ounce) boxes instant chocolate pudding mix (I use sugar-free)
- 3 cups milk
- 6 Heath candy bars, crushed
- 1 (16 ounce) Cool Whip, thawed (I use fat-free)
- 1/2 cup pecans, chopped

Directions:

Prepare cake as directed on package and bake in a 9x13 inch pan. Cool.

In a medium bowl, beat pudding with milk until thick and let set in the fridge.

Cut cake into small cubes and place half of them in the bottom of a glass punch bowl.

Make a layer, placing half of the pudding over the cake cubes, cover with half of the crushed candy bars pieces and then with half of the Cool Whip.

Then make another layer with the remainder cake cubes, pudding, candy bar pieces and cover with Cool Whip.

Sprinkle pecans or nuts on top and refrigerate at least 8 hours or overnight for better flavor.

Servings Per Recipe: 16

[Wendy Wright Usry](#) shared [At Home with Terri's photo](#).