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## Milky way cake near me

The Milky Way cake is a huge hit in our house, it's made with melted Milky Way sweets and topped with chocolate marshmallow ganache! This Milky Way cake recipe is completely different from anything I've ever tried before and it ends up being amazing! To make a cake batter, you basically use 8 melted milky way sweets! The chocolate/caramel flavour comes out very strong in the cake and is so delicious. The glaze is an amazing chocolate marshmallow ganache that goes perfectly with the cake – just make sure you drink a large of milk nearby because it's quite rich! 8 Milky Way sweets (normal size, 1.86-2oz) 1/2 butter 2 cups sugar 1/2 butter, Softened 4 eggs 1/2 teaspoon baking soda 1/4 teaspoon salt 1/4 cups buttermilk 2 1/2 cups flour 1 teaspoon vanilla glaze 2 cups sugar 1 evaporated milk 2 cups semi-sweet chocolate chips 1 marshmallow cream melt sweets and 1/2 butter in a saucepan over a low heat, stirring frequently. Once completely dark, remove from the heat and set aside. In a large mixing bowl, use an electric mixer to cream sugar and 1/2 softened butter until lightly textured and fumed. Add eggs, mix well. Add the salt and baking soda to the butter milk and add to the butter/sugar mixture. Add the flour and stir until the mixture is even. Add the melted sweets and vanilla then pour into a well-oiled pan and bake for 65 minutes at 350. Make sure the centre is done and then completely crot the cake before becoming a serving plate. To make the glaze, combine the sugar and evaporated milk in a saucepan over medium heat. Cook to combine a soft ball (234-240 degrees) and then remove from the heat. Add chocolate chips and stir until melted. Stir in marshmallow cream. Spread on the cake. Top with extra sweets chopped in the Milky Way if desired. Enjoy! If you're enjoying this cake take a look at some of our favorite dessert recipes: 8 Milky Way sweets 1/2 butter 2 cups sugar 1/2 softened butter 4 eggs 1/2 teaspoon baking soda 1/4 teaspoon salt 1 1/4 cups butter 2 1/2 cups flour 1 teaspoon vanilla 2 cups sugar 1 evaporated milk 2 cups chocolate chips half sweet 1 marshmallow cream melts sweets and 1/2 butter in a saucepan over a low heat, stirring frequently. Once completely dark, remove from the heat and set aside. In a large mixing bowl, use an electric mixer to cream sugar and 1/2 softened butter until lightly textured and fumed. Add eggs, mix well. Add the salt and baking soda to the butter milk and add to the butter/sugar mixture. Add the flour and stir until the mixture is even. Add the melted sweets and vanilla then pour into a well-oiled pan and bake for 65 minutes at 350. Make sure the centre is ready then cool the cake completely before turning into a serving plate. To make the glaze, combine the sugar and evaporated milk in a saucepan Medium heat. Cook to combine a soft ball (234-240 degrees) and then remove from the heat. Add chocolate chips and stir until melted. Stir in marshmallow cream. Spread on the cake. Top with extra sweets chopped in the Milky Way if desired. Enjoy! Mention a @jessicalovesbutter or a #jessicalovesbutter! Jump recipe printing cake recipe through dairy is the ultimate dessert for people who love Milky Way candy and cake! All this good chocolate and caramel chocolate in a Milky Way cake is a perfect birthday cake or an easy homemade cake for every day of the year! (Reference links are used in this post.) Easy Candy Bar Cake Milky Ways are my favorite candy! My husband's aunt gave me this recipe and I bought the candy immediately in an anxious anticipation of making the cake. The hardest part was not eating the sweets before preparing the recipe, so plan ahead and buy extra. I made it as a chocolate cake option for my daughter's birthday party and all our guests loved it! The cake itself is quite amazing but adding more Milky Way snacks on top of the cherry really makes this cake unforgettable! My husband's favorite candy is 3 Musketeers, so we used a variation of this recipe to make a Nutcaters 3 cake! When we don't have that much time, I like to make him this snicker snack cake out of a box mix. When the candy flavors are there, the cake is still delicious! The Milky Way cake frosting felt threatened for dissolving the candy to make a pedestal, but it wasn't a big deal. Be sure to use medium or low heat. When preparing milky way cake frosting make sure all the ingredients are measured and ready to pour immediately. Pour the icing over the cake while everything is still warm. Cover with plastic wrap and let cool together. If you want neat pieces with the icing on top wait until the cake has cooled and cut it. If you don't mind a sticky chocolate cake hot and sticky, then dig right in! How to make the Milky Way cake Grease a 13 x 9-inch baking pan and heat an oven to 300 degrees Butter Melt and Milky Way snacks over medium heat in a pot; Often mix the remaining cake ingredients in a mixing bowl adding melted sweets and mix well bake for 45 to 55 minutes to prepare the peddum and spread on a hot cake tips for making milky way cake chocolate cake and this rami! is one of our favorites because it calls real milk trail candy! Here are some tips for a delicious cake: have all the ingredients measured and prepared before starting any part of the recipe. Don't rush the candy sect. Low heat and steady engagement win the sedation race. It would be a shame to burn Milky Way snacks! Pour hot frosting over a hot cake. Cover with plastic wrap to maintain maximum humidity. Cool before serving. Here are some more of our favorite light cakes in the 9 x 13 pan recipe: we hope you enjoy these easy ones Just like us! Milky Way Cake Printing Recipe 6 Normal Size Milky Way Snacks 1/2 Butter Sticks 2 Cups Flour 1 3/4 Cups Sugar 3/4 Milk 3 Eggs 1/2 teaspoon Baking Soda 1 1/2 teaspoons vanilla 3/4 optional finely crushed nuts, I didn't use 4 normal-sized Milky Way snacks 1/2 butter 1 teaspoon vanilla 1 powdered sugar 1-2 tablespoons optional milk I used a 9 x 13 oiled pan, bandt pan will work as well, it'll just take longer to bake. Melt together butter and milk bars in a saucepan over medium heat. Stir frequently to avoid burning. Measure the remaining ingredients and prepared in a mixing bowl. Add melting sweets. Mix well. Bake at 300 degrees for 45-55 minutes. Prepare the coating; Spread on cake. Melt together butter and milk bars in a saucepan over medium heat. Stir frequently to avoid burning. Add vanilla and powdered sugar; Stir until smooth. If desired, add milk to reach the texture. Spread on cake. All ingredients must be indexed and prepared before starting any part of the recipe. Don't rush the candy sect. Low heat and steady engagement win the sedation race. It would be a shame to burn Milky Way snacks! Pour hot frosting over a hot cake. Cover with plastic wrap to maintain maximum humidity. Cool before serving. As an Amazon partner I benefit from eligible purchases. Calories: 541kcal | Carbohydrates: 71 g | Protein: 6 g | Fat: 26 g | Saturated fat: 15 g | Cholesterol: 78mg | Sodium: 249 mg | Potassium: 135 mg | Fiber: 1 g | Sugar: 53 g | Vitamin A: 577IU | Vitamin C: 1MG | Calcium: 72 mg | Iron: 1mg me@PlowingThroughLife people and mention #PlowingThroughLife! The Milky Way cake with a thick, rich Milky Way glaze is the ultimate cake for Milky Way lovers. And long after Halloween is the perfect time to do it. It was a lot of chocolate and caramel flavor. If you're not lucky enough to get leftover Halloween candy, go to the store and pick up some on sale. At any time of the year, this cake is a perfect excuse to buy some candy. Scroll down to find more leftover Halloween candy recipes. The Milky Way is one of my favorite Halloween candy. The centre of caramel and nougat covered in chocolate is amazing. This cake has so much chocolate flavour in a moist, soft crumb. It's better to serve it with milk. Tips for making milky way cake Pound use eggs at room temperature. Use good quality butter, not margarine or butter out of a bath. Use softened butter which is just the right temperature. You want it soft enough that you can stick your finger into it and make a dent, but not so soft that the butter stick starts to lose its shape when you press it. Bounce and hit the butter and sugar together for a long time. Pound cakes sometimes want to stick to the bundt pan. Use a good quality bandet pan and spray it well with baking spray. This cake has a lot of chocolate flavor, if you're looking for a straight chocolate cake, try the best chocolate cake recipe. More recipes using leftover Halloween candy barfinger fudge butter pie cookies deep fried corn Milky Way cake with thick and rich Milky Way glaze is the ultimate cake for Milky Way lovers. So much chocolate and caramel flavor! Print recipe 8 (1 3/4 ounce) Milky Way sweets, chopped 1 softened butter and divided 2 cups sugar 4 large eggs 2 1/2 cups all-purpose flour 1/2 teaspoon baking soda 1 1/4 cups buttermilk as Vanilla 1/2 butter 5 (1 3/4 ounce) Chopped Milky Way snacks 1 tablespoon milk 1 teaspoon vanilla 2 cups powdered sugar Preheat oven to 325 degrees Celsius and spray a 10-cup bandet pan with baking spray. In a heavy pot, melt 1/2 butter and 8 chopped milky way sweets over a low heat, stirring frequently until smooth. Remove from the heat. Using an electric mixer, whisk the remaining 1/2 butter and sugar until light and creamy, about 7 minutes. Add eggs, one at a time, beat well after each addition and scrape the sides of the bowl. Mix together flour and baking soda. Add flour mixture, alternating with buttermilk. Whisk only until they are mixed evenly. Add a melted candy/butter mixture and vanilla and mix well. Pour into a prepared pan. Bake for 65-70 minutes. Let cool for 10 minutes then remove from the pan. To make the glaze, melt butter and Milky Way snacks in a heavy-bottomed saucepan, whisk until smooth. Transfer the mixture to a bowl and whisk the remaining ingredients. Ingredients.