

Recipe shared by Billy Ray Cyrus in the book,  
**A Country Music Christmas**  
**Songs, Memories, Family Photographs and Recipes from America's**  
**Favorite Country and Gospel Stars**  
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## **Achy Breaky Cake**

Simple pleasures are the best! My family enjoys the cake made from this simple recipe, especially during the holiday season. It's a special treat from our house to yours, and it is sure to be a hit at your Christmas dinner.

Serves 6

### Ingredients:

- 1 (18.25-ounce) package yellow cake mix
- 1 (14-ounce) can condensed milk
- 1 (6-ounce) bottle caramel sauce, such as Hershey's
- 1 (16-ounce) container whipped topping, such as Cool Whip
- 2 (2.1-ounce) Butterfinger candy bars, crushed

### Preparation:

1. Preheat the oven to 350 degrees. Grease a 13 by 9-inch baking dish
2. Prepare the cake according to package directions. Bake, and let cool slightly.
3. Whisk together the condensed milk and caramel sauce in a small bowl. Using a wooden skewer, poke numerous holes over the top of the warm cake. Pour the caramel mixture over the cake and let it seep in; poke more holes as necessary until the mixture has been absorbed. Let the cake cool completely.
4. Spread the whipped topping over the cooled cake and garnish with the crushed candy bars. Refrigerate until ready to serve.