



Midnight Sticky Cow

Ingredients:

- 2 cups sugar
- 1-3/4 cups all-purpose flour
- 3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
- 1-1/2 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 tablespoon instant coffee crystals
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- 1 can sweetened condensed milk
- 1 can evaporated milk
- 2 cups heavy cream
- Cajeta topping (caramel topping is okay)
- Espresso dark chocolate candy bar (any dark chocolate bar will work)

Directions:

1. Heat oven to 350°F. Grease and flour two 9-inch round pans or one 13x9x2-inch baking pan.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of electric mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake 30 to 35 minutes for round pans, 35 to 40 minutes for rectangular pan or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. (Cake should be left in rectangular pan, if desired.)
4. Thoroughly combine condensed milk, evaporated milk and cream. Pour over cooled cake. Cover and refrigerate. (Note: All the milk mixture may not soak in at first. You may have to wait some time and try again.)
5. Serve cake chilled. Swirl cajeta topping over each serving of cake. Grate some of the chocolate bar over the cake and add a final square of chocolate as a garnish.