Kit Kat Cake
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Recipe from: Michelle Day

Here's what you need:

1 box Devil's Food cake mix, I use Betty Crocker
1 (3.9 oz.) box instant chocolate pudding
3 eggs
1-1/4 cup water
1/2 cup canola oil

Chocolate Buttercream Frosting:

3/4 cup butter, at room temperature
1/4 cup shortening, Crisco
3-1/2 cups powdered sugar
1/2 cup cocoa powder
1 tsp. vanilla extract
5 - 8 Tbs. heavy whipping cream

Toppings and sides of cake
11 regular size (4 sticks) Kit Kat Bars, (10 if using a 8" cake)
1 (12 oz.) bag plain M&M's, plus more if needed
1 20" piece of ribbon of your choice

Spray two 8” or 9” (whichever you are using, both work well) cake pans and set aside.

In a medium bowl mix the cake mix, pudding, eggs, water, and oil until smooth. Pour into the prepared cake pans and bake cake according to the directions. Let cool 10 minutes then remove to a wire rack and cool completely. I used a 9" cake pan set but an 8" would work fine too.

Once the cake is cooled, make the Chocolate Buttercream Frosting or use your favorite canned frosting.

Place powdered sugar and cocoa powder in a bowl and mix with a wire whisk to incorporate.

In a stand mixer cream the butter and shortening for a few minutes until light and fluffy.

Add the powdered sugar/cocoa mixture and beat on low until incorporated then add the vanilla and enough cream until it is the right consistency. Turn to medium high and beat for 3 minutes.

To assemble:

Start by CAREFULLY opening all the Kit Kat bars and breaking them into sections of two bars each (or single bars if you want to).

I bought a 13" cake board from the party store but a cake plate or regular plate with enough room around the edge will be just fine.

Place about 1 Tbs. of frosting in the center and set the first cake round on top of it.

Place 1/3 of the frosting in the center and spread evenly out to the edges.

Place second cake on top and place another 1/3 of frosting on top and spread evenly out to the edges.

I didn't trim the cake flat but you can if you wish to (worked just fine with a slight rise in the center).

Next use the remaining frosting to frost the sides evenly.

Line the Kit Kat bars up around the cake by pressing lightly into the frosting and touching together. Make sure they are high enough so the M&M's on top don't fall off. I didn't have to worry about this with a 9" cake, but an 8" might be higher so start 1/2" - 1" from base of cake. Don't worry the M&M's you place around it will cover up the edge.

Next, tie the ribbon around the cake and trim the edges. Pull slightly tight to keep the Kit Kat's in place.

Fill the top middle with most of the M&M's reserving some to go around the bottom of the cake on the plate. You can always use 1/2 of a second bag like I did.

Serves - 16 - 20 I cut the pieces at every two Kit Kat bars because it was super chocolaty but if you break the Kit Kat's into single bars you could cut the pieces 3 bars wide. I served 20 people with one 9" cake and had large piece left over.

Enjoy!