

Turtle Cake by Shirley Watkins

1 German Chocolate cake mix

1 1/2 cups chopped pecans

1 1/2 cups real chocolate chips

1/4 cup canned milk

1 stick of margarine

1 pound of Kraft caramels

Mix cake per package directions, pour 1/2 cake batter into 9x13 greased and floured pan. bake 15 minutes @ 350. remove from oven and sprinkle 1 cup each pecans and chocolate chips. Melt margarine with milk and caramels. pour over the nuts and chips. next pour in the rest of the batter and sprinkle with the balance of nuts and chips. Bake for another 20-25 minutes at 350. Let cool before cutting.