

Turtle Cake

Denise

Ingredients

Cake

- 1 box German chocolate cake mix
- Add: 1½ sticks butter, melted
- ½ cup evaporated milk

Filling

- 14 oz (48) caramels
- 3 cups evaporated milk
- ½ stick butter
- 12 oz pkg chocolate chips
- 1 cup chopped nuts

Instructions

Preheat oven 350°

1. Mix cake according to package directions, adding the melted butter and evaporated milk.
2. Add caramels, evaporated milk, and butter to a saucepan over low heat. Caramel mixture is ready when caramels are melted and combined with butter and milk.
3. Pour half of the cake batter into a greased 9x13 inch pan. Bake for **only 8 min**. It will be gooey and soft.
4. After the 8 minute bake, remove cake from the oven and pour melted caramel mixture over the warm cake. Sprinkle it with chocolate chips and nuts. IMPORTANT: DO NOT MIX.
5. Pour the other half of the cake batter over the filling and return to the oven for 25 min. Increase temperature to 370°.
6. Frost with chocolate frosting if desired or serve with whipped cream. (It is so rich it really doesn't need frosting.)