

Turtle Cake II

Mary Weller - Clarendon Hills, IL
Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

*1 box German Chocolate
Cake Mix*

3/4 cup margarine

1/2 cup evaporated milk

*1 package (14 ounce)
caramels*

1 cup chopped nuts

1 cup chocolate chips

Preparation Time: 20 minutes

Bake Time: 35 minutes

Prepare the cake batter according to package directions. Pour half of the batter into a greased and floured 13x9-inch pan. Bake for 15 minutes at 350 degrees.

While the cake is baking, in a saucepan over low heat, melt the caramels, margarine and evaporated milk. Pour over the baked cake.

Add the chocolate chips and nuts. Add the remaining batter over the top of this mixture.

Bake another 20 minutes.

(This cake may be frosted with a fudge frosting or served with ice cream.)

Per Serving (excluding unknown items): 4724 Calories; 325g Fat (58.4% calories from fat); 57g Protein; 465g Carbohydrate; 39g Dietary Fiber; 37mg Cholesterol; 4004mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1 Non-Fat Milk; 63 1/2 Fat; 28 Other Carbohydrates.