

# Caramel Fudge Cake

written by The Recipe Exchange | November 16, 2014

## **Ingredients**

1 ( - or ) package chocolate cake mix  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
1/2 cup butter or margarine  
1 (14-ounce) package caramels, unwrapped  
1 cup coarsely chopped pecans

## **Directions**

Preheat oven to 350°F. Prepare cake mix as package directs. Pour 2 cups batter into greased 13×9-inch baking pan; bake 15 minutes. In heavy saucepan, over low heat, melt caramels and butter. Remove from heat; add EAGLE BRAND®; mix well. Spread caramel mixture evenly over cake; spread remaining cake batter over caramel mixture. Top with nuts. Return to oven; bake 25 minutes longer or until cake springs back when lightly touched. Cool. Garnish as desired. Store leftovers covered at room temperature.