

# Turtle Cake

written by The Recipe Exchange | September 9, 2015

## **Ingredients**

1 cup chocolate chips  
2 cups pecans  
3/4 cup melted butter  
1/2 cup evaporated milk  
1 (14 ounce) bags caramels  
1 1/3 cups water ( or as called for by your cake mix)  
1/3 cup oil ( or as called for by your cake mix)  
3 eggs ( or as called for by your cake mix)  
1 (18 ounce) boxes German chocolate cake mix

## **Directions**

Prepare cake mix as directed.  
Pour 1/2 of the batter in a 13×9 inch pan.  
Bake at 350 for 15 minutes.

Remove and let cool.

In a double boiler, add caramels, milk and butter and stir constantly till melted.  
Pour melted caramel over cooling cake.  
Sprinkle on top 1 cup of pecans& chocolate chips.  
Pour remaining batter on top and bake for an additional 20 minutes.