

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.