

Caramel Turtle Cake

Ingredients

1 cup Chocolate Chips
2 Cups Pecans
3/4 cup Melted Butter
4 oz Evaporated Milk
1 14 oz Bag of Caramel Bits
(Found in chocolate chip aisle)

1- 18oz box German Chocolate
Cake Mix
(Water, Vegetable Oil, Eggs as
box directions)

NEED: 9X13 PAN, DOUBLE BOILER OR TWO SIZES OF SAUCE PANS

Kit Bratt GCVFD Dispatcher 2024

Directions

1. Prepare cake mix as directions on box.
2. Pour half the cake mix in 9x13 pan
3. Bake @ 350 for 15 minutes remove and cool.
4. In double boiler add caramel, evaporated milk and butter stir constantly until melted.
5. Pour 1/2 the melted caramel over cooling cake, sprinkle with 1 cup pecans, 1/2 cup chocolate chips.
6. Pour remain cake batter over top, bake @350 for 20-30 minutes.
7. Pour remaining half of caramel over cooled cake (stir caramel before pouring on top), add 1 cup pecans, 1/2 cup chocolate chips as topping
8. **Enjoy:** Serve cooled, if you can wait that long! Yummmm



Notes

- Feel free to serve with ice cream
- Be sure to stir caramel before pouring on top layer! should be a bit thick but not too thick.