

SLOW POKE TURTLE BARS

Ingredients:

14 oz. bag caramels
2/3 c. evaporated milk
1 box German Chocolate cake mix
1 c. chopped pecans or walnuts
¾ c. margarine
6 oz. chocolate chips

Directions:

Melt caramels and 1/3 c. evaporated milk. Stir constantly. Set aside. Combine cake mix, nuts, margarine and remaining 1/3 c. evaporated milk. Pat ½ dough into a lightly greased 9 x 13 pan. Bake at 350° for 6 minutes. Sprinkle chocolate chips over dough, pour on melted caramels. Plop the remaining dough over the top somewhat evenly. Bake for another 25 minutes. Cool and cut and enjoy!

