



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

TURTLE CAKE

1 German chocolate cake mix
½ cup butter or margarine, softened
1 ½ cups water
½ cup oil
1 can sweetened condensed milk
1 pound bag caramels, unwrapped
½ to 1 cup chopped pecans

Tub of prepared chocolate frosting

Preheat the oven to 350 degrees

Combine and mix well cake mix, softened butter, water; oil and ½ can sweetened condensed milk. Pour half of the batter into a greased and floured 13X9X2-inch baking pan. Bake in a preheated 350° oven for 15 to 20 minutes.

In a saucepan or double boiler, over low heat, combine caramels and ½ can Eagle Brand Milk. Stir mixture, heating until caramels are melted and mixture is smooth. Spread over the baked cake layer. Sprinkle generously with chopped pecans. Cover with remaining cake batter. Bake 20 to 25 minutes longer.