

TURTLE BARS

This is another Emery family favorite. You just can't beat the gooey chocolate and caramel center in these bars.

INGREDIENTS:

¾ Cup Butter, melted
1/3 Cup Evaporated Milk (1/2 of a small can)
1 Package German Chocolate Cake

1 Bag Kraft Light Caramels (about 50 - unwrapped!)
1/3 Cup Evaporated Milk (the other half of the can)
6 ounces Chocolate Chips
1 Cup Chopped Nuts

DIRECTIONS:

Preheat the oven to 350 degrees F. Mix together the first 3 ingredients. Pour half the mixture into a greased 9 X 13 pan and bake for 6 minutes.

In a double boiler melt together the caramels and the evaporated milk and stir until smooth. If you don't have one use low heat to avoid scorching. You can make your own double boiler by filling a large saucepan ½ full with water and bring it to a low boil, then place a large stainless steel bowl over the top. Be sure to use oven mitts because the bowl will get quite hot!

When the caramel mixture is smooth remove it from the heat. Sprinkle the cake with the chocolate chips and the nuts. Pour the caramel mixture over the top, and then pour the remaining cake batter on the very top. Bake for 20 minutes and cool before gorging yourself.