



TURTLE BROWNIES

From the kitchen of Mom Dudley

Ingredients:

1 German Chocolate Cake Mix
1 cup Pecans, optional
 $\frac{3}{4}$ cup Butter, melted
 $\frac{1}{3}$ cup Evaporated Milk
60 Caramel Candy pieces,
unwrapped

Directions:

Combine cake mix, milk, butter and pecans. Press half of mixture into the bottom of a greased 9 x 13 baking dish.

Bake at 350 ° 8 minutes.

Melt caramel candy in top of double boiler with $\frac{1}{2}$ cup milk. When caramel mixture is well, mixed, pour over baked mixture. Cover with Chocolate Chips and pour rest of dough on top of chips. Continue Baking 18, minutes. Cool before cutting.

Makes 18 - 20 squares.