

## CARAMEL - CHOCOLATE - NUT CAKE

1 Pkg. chocolate cake mix

Mix according to package directions. Pour ½ of the batter into a 9 X 13 greased pan (not floured.) Bake 20 minutes at 350°.

While this bakes make the filling as follows:

1 Square margarine - 1/3 C milk - 30 Caramels

Melt caramels with margarine and milk until it makes a smooth sauce.

On hot cake spread evenly. Sprinkle 1 Cup chocolate chips and 1 Cup chopped nuts over caramel.

Spread the other ½ cake batter over this and bake another 20 minutes. Cool in pan.

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