

# Turtle Cake

## You'll Need (for the cake):

- 1 box of German chocolate cake mix.
- 1 tsp of vanilla.
- 1 cup of semi-sweet chocolate chips.
- 1 cup of chopped nuts.
- 1 cup of milk.
- 1 (14 oz) package caramels

## You'll Need (for the Icing):

- 1 stick of butter.
- 3  $\frac{1}{2}$  tbsp of cocoa.
- 1 box of confectioners sugar.
- $\frac{1}{3}$  cup of milk.
- A dash of salt.
- 1 cup of chopped nuts. (optional)

## How to:

Preheat the oven to 350 degrees and grease and flour a 13x9 pan.

Melt caramels with milk in a saucepan over low heat while stirring for 10 to 12 minutes.

In a large bowl, mix the cake according to package instructions and add in vanilla.

Pour half of the cake mixture in the pan and bake for 10 to 12 minutes.

Take the cake out of the oven and pour the sauce over it.

Add chocolate chips and nuts to the top and pour the other half of the cake mixture on top.

Bake for 20 to 30 minutes.

To make the icing, over medium heat bring the butter, milk, cocoa and salt to a boil and add in sifted confectioners sugar.

While the cake is still hot, pour the hot icing over it and sprinkle with some nuts or pecans.