

Very good

Caramel-Chocolate Squares

1 - 14oz. pk. caramels

1 - 5oz. can evaporated milk

1 pk. Betty Crocker Super Moist German Chocolate Cake mix

$\frac{2}{3}$ cup oleo or butter melted (1 stick plus 2 tablespoons)

$\frac{3}{4}$ cup chopped pecans or walnuts

1 - 6oz. pk. semi-sweet chocolate chips

1 cup flaked coconut (opt.)

Heat oven to 350° , Heat caramels and $\frac{1}{4}$ cup of the milk in saucepan over medium heat, until caramels are melted & smooth. Keep mixture warm over low heat. Mix cake mix (dry), margarine, remaining milk and nuts. Spread half of this dough ($1\frac{1}{2}$ cups) in ungreased 9×13 pan or dish -