

## DENTIST'S DELIGHT

1 pkg. {14 oz.} Kraft caramels

2/3 cup evaporated milk, divided in half

1 pkg. German chocolate cake mix

3/4 cup butter or margarine, softened

1 cup chopped pecans or walnuts

1 pkg. {12 oz.} semi-sweet chocolate morsels

Combine caramels and 1/3 cup evaporated milk in top of double boiler. Cook, stirring constantly, until caramels are melted. Remove from heat. In mixer bowl, combine cake mix, remaining evaporated milk, and butter. Mix well until dough holds together. Stir in nuts. {Batter will be stiff}. Press half of the dough into greased 9x13 baking pan. Bake for 6 minutes at 350 degrees. Sprinkle chocolate morsels over crust. Pour caramel mixture over chocolate, spreading evenly. Put remaining cake mixture evenly over caramels. Bake an additional 15 to 18 minutes at 350 degrees.

When done, chill for 30 minutes.

Cut into small squares.