

# Amish Turtle Cake

When Kayla and I went to the Amish, I picked up a new cookbook..ok, I confess, I bought two. No...I didn't need a new cookbook (or 2)...but Amish cookbooks are my favorite. The recipes typically use ingredients that I have on hand. I have a real love of reading cookbooks too...

Here's the first recipe I tried...Amish Turtle Cake.

It's a HUGE success!



Here's the recipe.

1 German cake mix (or your own)  
14 oz caramels  
1 stick margarine  
7 oz sweet condensed milk  
6 oz pecans  
6 oz chocolate chips

Melt your caramels, margarine and milk in double boiler or microwave. Cool slightly. Mix cake. Pour 1/2 of the cake batter in the bottom of a greased 9x13 pan. Bake 15 minutes at 350. Take out and pour caramel mix over baked cake. Put

on the rest of the cake batter. Sprinkle the pecans and chocolate chips over the top. Bake at 350 for 25 minutes.

I am linking this to [Patchwork Times What's Cooking featuring sweet and condensed milk](#).