

Choc. Carmel Pecan Cake

350°

1 - 397 gr. (14 oz.) Kraft Carmels (75)

1 CAN Sweetened condensed milk

$\frac{1}{2}$ c BUTTER.

$\frac{2}{3}$ c. Crisco Oil

4 Sqs. chpd. uns. choc.

$1\frac{1}{2}$ c water

2 c. SUGAR.

2 eggs

$2\frac{1}{2}$ c. flour.

1 tsp. salt.

1 " B.S.

2 " VANILLA

$1\frac{1}{2}$ c. coarsely chpd
toasted PECANS

in heavy pan combine CARAMELS, milk & BUTTER.
Cook until melted & smooth - set aside -

Heat Oil & Choc in large Saucepan until melted
Add water, Sugar, eggs, Flr, Salt, BS & vanilla
Beat to fork til Smooth & Creamy about 2 min.

Spoon $\frac{1}{2}$ of batter in 13×9 pan Bake 350°

for 15 min or until center is set. Remove.

Spoon caramel mixture over Spoon remaining
batter evenly over Sprinkle to taste - Return to
oven & bake 40 min. until cake springs back to
Touch Completely

To unwrap caramels easily put in freezer 30 min.