

Mary Ann's Carmel Layer Chocolate Squares

1 (14 oz) pkg light caramels

1/3 c. evaporated milk

1 pkg of german chocolate cake mix

1/2 c oleo softened

1 cup chopped nuts

1 6oz (or 1 cup) semi sweet chocolate pieces

Grease and flour 13x9 inch pan. Combine caramels and milk in saucepan. Cook over low heat, stirring until caramels are melted. Keep warm. Combine in large bowl the remaining ingredients except for the chocolate pieces. Stir with fork until dough is crumbly but holds together. Press 1/2 dough prepared pan, reserving remaining for topping. Bake for 6 minutes. Sprinkle chocolate pieces over baked crust at 350 degrees. Cut in squares when ready to serve.