Caramel Layer Chocolate Squares

50 light caramels

2/3 cup evaporated milk

1 (17 oz.) package German chocolate cake mix

¾ cup melted butter

1 cup chopped nuts

1 cup semi-sweet chocolate pieces

Combine 1/3 cup evaporated milk and caramels in top of a double coiler. Cook and stir over hot water until caramels are melted. Set aside.

Combine dry cake mis, butter and remaining evaporated milk with nuts in a large mixing bowl. Stir until dough hold together. Press half the dough into a greased and floured 13 x 9-inch baking pan, reserving remaining dough tor topping.

Bake at 350 degrees for 6 minutes. Sprinkle chocolate pieces over baked crust. Crumble reserved dough over caramel mixture. Return to oven and bake 15-18 minutes longer. Cool slightly then chill for 30 minutes. Cut into bars.

Makes 36 bars.