



HOT FUDGE SAUCE

Gilda Tyson Massingill

1 stick butter	3 cups sugar
4 squares unsweetened chocolate or 12 tablespoons cocoa	½ teaspoon salt
	1 large can evaporated milk
	1 teaspoon vanilla

Melt butter in top of double boiler; drop in chocolate and stir until melted. Add sugar, a little at a time, stirring well until all sugar has been added. Add salt. Slowly stir in evaporated milk. After all milk has been added, let cook over hot water until all the sugar is completely dissolved, add vanilla stirring occasionally. This is delicious over hot cake or ice cream. It keeps in the refrigerator for a long time and may be reheated for ice cream.

KILLER TURTLE BROWNIES

Sheila Davis Costello
Linda Canoy

14 oz. pkg caramels	1 c chopped pecans
¾ c butter	1 can sweetened condensed milk
1 chocolate or german chocolate cake mix	12 oz. pkg chocolate chips

Melt caramels with ½ can condensed milk in microwave. Mix melted butter with remaining ½ can condensed milk, cake mix (dry) and ½ of the nuts. Place ½ of batter in a greased 9 X 13 pan and bake at 350° for 6 minutes. Sprinkle 1 cup of chocolate chips over top, then the rest of the nuts and then the caramel mixture. Press remaining batter flat and place over the caramel. Sprinkle the remaining chocolate chips over the top and bake for 15 minutes more.

