

Dessert- Turtle Cake**

1 box German Chocolate Cake Mix
1 stick margarine, melted
1/3 cup evaporated milk

Mix together with mixer reserving 1 cup of mixture. Pat the remainder into a well greased 9x13 pan. Bake at 350 degrees for 10 minutes.

While baking, melt in a saucepan: 1 14 ounce package Kraft caramels, 1/2 cup evaporated milk.

Sprinkle 2 cups of chocolate chips over the crust, drizzle caramel over the chips and drop the remaining cake mixture by teaspoonsful over the caramel.

Bake at 350 degrees for 20 minutes.

Dessert-Caramel Popcorn Balls *

8 cups popcorn (1/2 cup unpopped)
3/4 cup brown sugar
1/2 cup light corn syrup
1/2 cup water
1 teaspoon white vinegar
1/4 teaspoon salt
3/4 cup butter or margarine

Measure popped corn into large bowl. Combine sugars, corn syrup, water, vinegar, and salt in 2 quart saucepan. Heat to boiling over medium high heat, stirring frequently. Cook, stirring constantly to 260 degrees on candy thermometer (or until small amount of mixture dropped into cold water forms a hard ball). Reduce heat to low, stir in butter until melted. Pour syrup over corn until well coated. Cool slightly. Shape mixture