

MILK CHOCOLATE CAKE

8 (1 3/4-ounce) Chocolate-covered milk-caramel candy bars	1/2 cup melted butter or margarine
1/2 cup butter or margarine, softened	2 cups sugar
1 teaspoon vanilla extract	4 eggs
1/2 teaspoon soda	1 1/4 cups buttermilk
1 cup chopped pecans	3 cups all-purpose flour
	Milk Chocolate Frosting

Combine candy bars and 1/2 cup melted butter in a saucepan; place over low heat until candy bars are melted, stirring constantly. Cook. Cream sugar and 1/2 cup softened butter until light and fluffy. Add eggs, one at a time, beating well after each addition; stir in vanilla. Combine buttermilk and soda; add to creamed mixture alternately with flour, beating well after each addition. Stir in candy bar mixture and pecans.

Pour batter into a greased and floured 10-inch tube pan; bake at 325* for 1 hour and 20 minutes or until done. Cool in pan 1 hour; remove. Complete cooling on wire racks. Frost with Milk Chocolate Frosting. Yield: one 10-inch cake.

MILK CHOCOLATE FROSTING:

2 1/2 cups sugar	1 cup evaporated milk, undiluted
1/2 cup melted butter or margarine	1 (6-ounce) package semisweet chocolate pieces
1 cup marshmallow cream	Milk

Combine first 3 ingredients; cook over medium heat until it reaches soft-ball stage. Remove from heat; add chocolate pieces and marshmallow cream, cream, stirring until melted. If necessary, add milk to make spreading consistency. Yield: frosting for one 10-inch cake.