1. Melt margarine and caramels with milk in double boiler or microwave, checking often and stirring as necessary.

2. While the mixture is melting, mix cake mix according to directions. Pour half in 13 x 9 pan, which has been greased and floured. Place in preheated 350 oven for 15 minutes.

3. When cake bottom is done, pour caramel mixture over it. Sprinkle on chocolate chips and nuts. Pour remaining cake batter on top.

4. Cook another 20 minutes, or until done.