

German Chocolate Brownies

Yields: 4 servings

Ingredients

1 package (18¼ oz) chocolate cake mix
1 cup chopped nuts
½ cup (1 stick) margarine, melted
1 cup evaporated milk, divided
35 (10 oz package) caramels
2 cups Semi Sweet Chocolate chips

Directions:

Preheat oven to 350°F.

Combine cake mix and nuts in large bowl. Stir in butter. Stir in ⅔ cup evaporated milk (batter will be thick).

Spread half of batter into ungreased 13×9" baking pan. Bake at 350°F for 15 min.

Cook caramels and remaining evaporated milk in small saucepan over low heat, stirring constantly until caramels are melted.

Sprinkle morsels over hot base; drizzle with caramel mixture.

Drop remaining batter by heaping tsp over caramel mixture.

Bake at 350°F for 25-30 min or until center is set.

Cool completely in pan on rack. Cut into bars.

