

## **Caramel Chocolate Brownies**

Preheat oven to 350 degrees.

- 1 box German Chocolate cake mix
- 1/3 cup evaporated milk
- 3/4 cup salted butter, melted in a 13x9 inch baking pan
- 1/2-1 cup chopped nuts (optional)

Mix all ingredients together in a bowl. Pat 2/3 of the batter (it will be very stiff) into the 13x9 inch pan. Bake for 6 minutes.

- 14-ounce package light caramels
- 1/3 cup evaporated milk
- 6-ounce package chocolate chips

Melt together caramels, chocolate chips, and evaporated milk in a double boiler. Pour over baked crust. Top with remaining 1/3 batter. To do this, I take blobs of the batter, flatten it out in my hands, and lay it over the caramel. Don't worry if there is some caramel showing through. Bake at 350 degrees for 15 minutes. Cool completely before cutting.

**Note:** The cooling process may take several hours so be patient. The brownies won't cut properly until the caramel has had time to solidify again. I sometimes will bake the brownies in the evening and allow them to cool overnight so I'm not tempted to dig in too early!