

Caramel Brownies

Ingredients:

14oz Kraft Caramels

2/3 cup evaporated milk

¾ cup melted margarine

1 cup chopped nuts

1 cup chocolate chips

1 pkg German Chocolate cake mix

Melt caramels with 1/3 cup evaporated milk in a double boiler until melted.

In separate bowl combine cake mix, 1/3 cup evaporated milk, margarine, and nuts. Put ½ of the cake mixture in a 13"X9" pan and bake for 6-10 minutes at 350 degrees. Spread chocolate chips and caramel mixture over the top of the partially baked cake. Spread the remaining batter over the caramel and bake an additional 15-20 minutes.

Susan Schwalm