



Easy Caramel German Chocolate Brownies

Ingredients

- 1 Box of German Chocolate Cake Mix
- 1 Bag Caramels or Dots
- 1 bag Semi-Sweet Chocolate Chips
- 1 1/2 Sticks Butter
- 2/3 Cup and 2 Tbsp Evaporated Milk
- 1 Cup Chopped Nuts (pecans or walnuts)

Directions

1. Preheat oven to 350 degrees F. Butter a 9 x 13 cake pan and set aside.
2. Melt butter in large microwavable bowl for 25 seconds then stir or on stove over low heat stirring occasionally (watch carefully DO NOT BURN).
3. Blend in 1/3 cup of evaporated milk, cake mix and chopped nuts to the butter, mix well.
4. Make sure batter is thoroughly mixed and level. Divide batter in half.
5. Press half batter into prepared cake pan.
6. Bake for 5-7 minutes. Remove from oven.
7. While base of brownies is baking follow directions on caramel package to melt the candies with 1/3 cup and 1 tbs of evaporated milk, stir to avoid burning. If using microwave melt in 30-40 second intervals. Pour mixture over brownie base.
8. Sprinkle chocolate chips on top of mixture, ensure to cover all edges and corners (use 2/3 to the entire bag) depending on your preference.
9. Hand pat the remaining batter on top of caramel mixture. When finished no caramel or chocolate chips should be visible.
10. Bake for an additional 15-18 or until firm.
11. Remove from oven and cool.