

Idiot's Kitchen Recipe – Chocolate Caramel Brownie Bars

Recipe from www.idiotskitchen.com – courtesy of Lovely Sister and her friend Susan



Ingredients:

- 1 German Chocolate Cake Mix
- 1 Bag Caramels (14 ounce bag)
- ½ Cup + 1/3 cup Evaporated Milk
- ¾ Cup Butter – Melted (¾ cup = 1 ½ sticks)
- 1 Cup Pecans – chopped
- 1 Cup Chocolate Chips

Pre-heat the oven to 350 degrees.

Melt caramels with ½ cup of Evaporated Milk in a heavy sauce pan over medium low heat. Once the caramels start to melt, stir constantly to avoid sticking or burning. When caramel sauce is melted and smooth, remove from the heat and set aside.

In a bowl, stir together the German Chocolate Cake mix, 1 ½ sticks of melted butter, 1/3 cup Evaporated Milk and 1 cup chopped pecans. Divide the dough into 2 equal parts and press ½ of the dough into the bottom of a greased and floured 9 x 13 inch baking pan. Save the other ½ of the dough for topping later.

Bake at 350 degrees for 8 minutes. When the dough has baked and is warm and puffy, sprinkle 1 cup of chocolate chips over the surface of the dough. Pour the melted caramel sauce over the top of the chocolate chips and quickly spread to the edges of the pan. Top with small blobs of reserved dough crumbled over the top.

Bake at 350 degrees for an additional 18-20 minutes. Cool slightly in the pan and then chill for 30 minutes in the refrigerator to set the caramel.

*Note, 1 can of Evaporated Milk contains enough milk for 2 batches of these brownies.