

Caramel Brownie Squares

Linda Lenkowski

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 package (14 ounce) Kraft
light caramels
2/3 cup evaporated milk
1 package German
chocolate cake mix
3/4 cup butter, melted
1 cup chopped walnuts
1 cup semi-sweet chocolate
bits*

Grease and flour a 9x13-inch baking pan.

In a heavy saucepan (or double boiler), combine the caramels and 1/3 cup of the evaporated milk. Cook over low heat, stirring until the caramels are melted. Set aside.

In a large bowl, combine the dry cake mix, butter, 1/3 cup of evaporated milk and the nuts. By hand, stir until the dough holds together. Press one-half of the dough into the baking pan.

Bake in the oven at 350 degrees for 6 minutes.

Sprinkle chocolate bits over the baked crust. Spread the caramel mixture over the chocolate bits. Crumble the reserved dough over the caramels.

Return to the oven and bake 15 to 18 minutes.

Per Serving (excluding unknown items): 3593 Calories; 254g Fat (60.9% calories from fat); 57g Protein; 310g Carbohydrate; 18g Dietary Fiber; 421mg Cholesterol; 3813mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 1 1/2 Non-Fat Milk; 49 Fat; 18 1/2 Other Carbohydrates.