

Caramel Brownies

Jacob Walters

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 box German chocolate
cake mix
1 cup chopped nuts
1/3 cup evaporated milk
3/4 cup margarine
1 package (14 ounce)
caramels
1/3 cup evaporated milk
1 cup chocolate chips*

Preheat the oven to 350 degrees.

In the top of a double boiler, melt the caramels and 1/3 cup of evaporated milk. Keep warm.

In a bowl, using a spoon, mix the cake mix, margarine, nuts and 1/3 cup of evaporated milk. Press half of this batter into a greased 13x9-inch pan.

Bake for 6 minutes.

Remove from the oven. Sprinkle chocolate chips all over the cake. Pour the hot caramels over all. Pour the remaining batter on top of the caramel mixture.

Bake for 16 minutes.

Cool before cutting.

Per Serving (excluding unknown items): 4778 Calories; 328g Fat (58.3% calories from fat); 60g Protein; 469g Carbohydrate; 39g Dietary Fiber; 49mg Cholesterol; 4047mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 64 Fat; 28 Other Carbohydrates.