

Snicker Brownies

Helen S Skrzyniarz

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

*1 package (14 ounce)
caramels
2/3 can evaporated milk,
divided
1 package German
chocolate cake mix
3/4 cup butter or margarine,
melted
1 cup chopped nuts
1 package (6 ounce) semi-
sweet chocolate*

In a saucepan, combine the caramels and 1/3 cup of the evaporated milk. Cook over low heat, stirring constantly, until the candy has melted. Set aside.

In a mixing bowl, combine the remaining evaporated milk, dry cake mix, melted butter and chopped nuts. Press one-half of the mixture into a greased and floured 9x13-inch pan (The mixture will be doughy).

Bake in the oven at 350 degrees for 6 minutes. Remove from the oven,

Sprinkle the chocolate chips over the baked crust. Spread the caramel mixture over the chocolate and then crumble the remaining dough over the top.

Return to the oven. Bake for 15 minutes. Remove and cool slightly.

Refrigerate for 30 minutes to set the caramel.

Per Serving (excluding unknown items): 3711 Calories; 263g Fat (61.2% calories from fat); 50g Protein; 325g Carbohydrate; 26g Dietary Fiber; 421mg Cholesterol; 3828mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 51 Fat; 18 1/2 Other Carbohydrates.