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Priority: Normal
Subject: Chocolate Caramel Brownie recipe

This is a good one, and easy to make.

You need: 1 pkg. German chocolate cake mix
3/4 c. melted margarine
1 sm. can evaporated milk
~~1 c. chopped nuts (optional)~~
6-oz. pkg. chocolate chips
14-oz. bag of caramels (about 44)

Combine cake mix, 1/3 c. of the milk, and the margarine. Press half of this mixture into the bottom of a greased 13x9 pan. Bake 5 min. at 350 degrees. Take out and sprinkle nuts and chocolate chips over baked crust. Melt the caramels with remaining milk, and spread over the chocolate chips. Top with remaining cake mixture, pressing gently (patch as best you can). Bake at 350° for about 20 min. or until firm. Cool (I usually refrigerate for awhile) and cut into squares.

→ Done
23 min.

low heat - stir while they melt!