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Caramel Brownies

By: Gail

"This is a very easy recipe and very popular. The recipe came from a neighbor who brought it to our annual 4th of July picnic."


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Servings [\(Help\)](#)

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Original Recipe Yield 24 servings

Ingredients

1 (18.25 ounce) package German chocolate cake mix with pudding
 3/4 cup melted [butter](#)
 1/3 cup evaporated milk
 1 cup chopped pecans
 13 ounces individually wrapped caramels, unwrapped
 1/3 cup evaporated milk
 1 cup semi-sweet chocolate chips

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Directions

1. Preheat oven to 350 degrees F (175 degrees C). Spray one 9x13 inch pan with non-stick coating.
2. Combine the cake mix, butter and 1/3 cup evaporated milk. Mix well and pour 2/3 of the batter into pan.
3. Press pecans into batter and bake for 8 to 10 minutes.
4. In a saucepan over medium heat, combine the caramel and 1/3 cup evaporated milk. Stir until melted and smooth; pour over cooled cake mix.
5. Sprinkle chocolate chips on top of caramel and top with spoonfuls of remaining cake mix. Bake for additional 15 to 18 minutes; cool and cut.

Nutritional Information [+](#)

Amount Per Serving Calories: **269** | Total Fat: **14g** | Cholesterol: **18mg**

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These are the best brownies you'll ever eat. However, if you use wrapped caramels instead of...


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I love this recipe, but I use caramel topping instead of the individual caramels. I spread...



Reviewed on Mar. 15, 2008 by [GodivaGirl](#)

These was AWESOME!! Rich, ooey and gooey! The only change I made to this recipe was to...

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Reviewed on Nov. 17, 2004 by [JWHITESIDES](#)

I made this recipe with brownie mix instead of the cake mix and just made the brownies as the...



Reviewed on Sep. 29, 2006 by [GINAH1](#)

These are always wonderful. Devil's Food cake mix can be subbed in for the German chocolate...



Reviewed on Oct. 26, 2009 by [kateso](#)

These were wicked gooey and yummy!! I heard the horrors of caramel cleanup so I used the...

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Reviewed on Dec. 12, 2002 by [FELICIEENNE](#)

The recipe for Caramel Brownies is so easy. I first made it for a bake sale at school....



Reviewed on Sep. 27, 2010 by [marthawannabe](#)

This is one of our favorite recipes but as others have noted, it is quite gooey and can be...



Reviewed on Aug. 31, 2007 by [DIOATE 2](#)

I made these exactly as the recipe calls for and each time they turned out great. They are...



Reviewed on Aug. 29, 2002 by [CARRIE MARY](#)

These brownies were a big hit at my office's cookie exchange!



Chocolate Mint Brownies

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