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Fancy Brownies

By: BLKITTY
 "Fudgy brownie with chocolate covered candies, chocolate chips and toffee bits."



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Prep Time:

15 Min

Cook Time:

30 Min

Ready In:

45 Min

Servings ([Help](#))

36



US



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Original Recipe Yield 3 dozen

Ingredients

1 (18.25 ounce) package chocolate cake mix
 1/2 cup melted [butter](#)
 1/3 cup milk
 2 eggs
 35 chocolate covered caramel candies (e.g. Rolo TM)
 1 cup semisweet chocolate chips
 1 cup toffee baking bits

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Unwrap chocolate covered caramel candies and set aside.
2. In a large bowl, combine the cake mix, melted butter, milk and eggs. Stir with a wooden spoon until well blended. Press half of the mixture or a little bit more evenly into the bottom of the prepared pan.
3. Bake for 6 minutes in the preheated oven. Remove from the oven and sprinkle the chocolate chips and toffee bits over the top. Press the caramel candies into the surface 5 across and 7 down. Do not press all the way to the bottom. Spread the remaining brownie dough over the top. Return to the oven for an additional 20 to 25 minutes, or just until a toothpick inserted into the center comes out clean. Cool before cutting into 35 squares.

Nutritional Information

Amount Per Serving Calories: **164** | Total Fat: **9.6g** | Cholesterol: **25mg**

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Reviewed on May 12, 2005 by [LMAREK50](#)

I made these twice now. The first time I followed the recipe to a tee. They were great, but...

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★★★★★

Reviewed on Nov. 5, 2003 by AMYFRENCH

What a unique brownie! I use this recipe for special occasions and always bring home an empty...

★★★★★

Reviewed on May 27, 2005 by KToone

LOVED these brownies. The dough is very much like brownie dough - thick and hard to spread. ...



★★★★★

Reviewed on Apr. 27, 2005 by ANJACKSON

Great recipe! I just made this on the weekend for my sister in law's birthday instead of a...

★★★★★

Reviewed on Dec. 9, 2010 by Jane in SoCal

I served these warm from the oven with vanilla ice cream and everyone loved them- check out my...

★★★★★

Reviewed on Jun. 11, 2006 by casey

★★★★★

Reviewed on Dec. 16, 2003 by TIGGER2438

All I can say is "Wow!". This recipe was super-easy to make, I followed the suggestion of...

★★★★★

Reviewed on Nov. 5, 2003 by Luvs2Cook!

My husband said these are the best brownies he's ever had, I do suggest using 3/4cp toffee chips.

★★★★★

Reviewed on Dec. 23, 2002 by CHICAGOCOOKS22

Very good! I altered this recipe quite a bit though. First, I used yellow cake mix. After...

★★★★★

Reviewed on Nov. 5, 2003 by LENNYLUVR

This recipe is most excellent! I've been searching this site for a good brownie recipe and my...

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