

CARMEL BROWNIES Janet Ward's

- 1 14-ounce bag caramels
- 1 cup evaporated milk
- 1 package German chocolate cake mix
- 3/4 cup butter, melted
- 1/3 cup evaporated milk
- 1 cup nuts (pecans preferable)
- 1 cup semi-sweet chocolate chips

Melt caramels and 1/2 cup evaporated milk, stirring constantly. Set aside. Grease 9x13 baking pan. Place cake mix, melted butter, 1/3 cup evaporated milk and nuts in medium size bowl, mix well. Spread 1/2 of the batter in baking pan. Bake at 350 degrees for 8 minutes. Sprinkle chocolate chips and spread caramel over the chips. Spread rest of cake batter over the top and bake for 18-20 minutes. Let cool, cut and serve.



SWEETS

