

Chocolate Caramel Brownies by Lynn's Recipes



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A gooey, yummy chocolate caramel brownie that is super tasty. This is a favorite of my families and I always make this for the holidays.

Ingredients:

- German Chocolate Cake Mix
- $\frac{1}{2}$ cup evaporated milk
- 14 ounce bag of caramels
- 2 sticks butter
- $\frac{1}{2}$ cup pecans, optional -- I didn't add these
- 1 egg

1. Mix together 1 stick of the butter that has been softened
1 egg
Cake Mix

Mix until well blended -- it will be stiff. Press $\frac{1}{2}$ - $\frac{1}{3}$ of the mixture into the bottom of a 9x13" baking pan that has been sprayed with cooking spray. Bake in a 350° preheated oven for 8-10 minutes to form crust. Cool slightly.

2. Melt caramels, 1 stick butter and $\frac{1}{2}$ cup evaporated milk in a saucepan. Pour over crust.

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3. Dollop the remaining cake mixture over the top of the caramel mixture. Bake for another 25-30 minutes.

Cool before cutting into squares.

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