See's Gooey Brownies



1 16-oz. pkg. See's semi-sweet chocolate chips (2 2/3 cups)

1 can sweetened condensed milk

1 cup + 2 T butter, divided

2½ c brown sugar, packed

2 eggs

1 t vanilla

2 c flour

1 t salt

34 c chopped nuts, optional

Melt chips, milk, and 2 tablespoons butter over low heat in heavy saucepan while stirring until mixture is smooth. Remove from heat. Cool slightly. Set aside. In large bowl melt butter. Stir in sugar. Stir in chocolate mixture. Beat in eggs, one at a time. Stir in vanilla. Add flour and salt and stir until combined. Add nuts if desired. Pour into greased 9 x 13 pan. Bake at 350°F for 30-35 minutes. Brownies will be gooey.