



Chocolate Caramel Brownies



1 German chocolate cake mix

5 ounces evaporated milk, divided

2/3 cup butter or margarine, melted

14 ounces Kraft caramels

6 ounces semi-sweet chocolate chips

Unwrap caramels and combine with 1/4 cup milk. Microwave in glass bowl for 60 seconds. Stir. Microwave another 30 seconds and stir. Repeat until caramels are entirely melted and mixture is smooth. Mix cake mix (dry), remaining milk, and melted butter with spoon until smooth. Spread half the dough into an ungreased 9 x 13 pan. Bake at 350 for 5-6 minutes. Sprinkle chocolate chips on partially-cooked dough. Pour melted caramel mixture over chips. Flatten pieces of remaining dough and place on caramel layer. Bake another 12 minutes. Cool.