



CHOCOLATE CARAMEL BROWNIES

INGREDIENTS

- 1 package (18.25 ounces) chocolate cake mix
- 1 cup chopped nuts
- 1 cup [NESTLÉ® CARNATION® Evaporated Milk](#), divided
- 1/2 cup (1 stick) butter or margarine, melted
- 35 (10-ounce package) caramels, unwrapped
- 2 cups (12-ounce package) [NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels](#)

INSTRUCTIONS

PREHEAT oven to 350° F.

COMBINE cake mix and nuts in large bowl. Stir in 2/3 cup evaporated milk and butter (batter will be thick). Spread *half* of batter into ungreased 13 x 9-inch baking pan.

BAKE for 15 minutes.

HEAT caramels and *remaining* evaporated milk in small saucepan over low heat, stirring constantly, until caramels are melted. Sprinkle morsels over brownie; drizzle with caramel mixture.

DROP *remaining* batter by heaping teaspoon over caramel mixture.

BAKE for 25 to 30 minutes or until center is set. Cool in pan on wire rack. Cut into 24 squares.

Recipe from the Favorite Brand Name

Cake Mix Magic in Minutes

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