

Chocolate Caramel Brownies

Ingredients:

64 square caramels
1 cup evaporated milk
1 chocolate cake mix
 $\frac{3}{4}$ cup butter
 $\frac{1}{4}$ cup chopped pecans
2 cups chocolate chips

Procedure:

Peel wrappers from caramels.

In a glass bowl, add caramels and $\frac{1}{2}$ cup of evaporated milk. Melt in the microwave until creamy and smooth.

Combine chocolate cake mix, as well as any additional required ingredients, as directed on the box. Pour half of the cake mix batter into a 9 x 13 pan and bake at 350° for 8 minutes. Place the other half of the batter into a fridge.

Remove from the oven. Sprinkle chocolate chips over the entire area of the pan. Drizzle caramel sauce over the same area.

Remove the remainder of the cake mix from the fridge. Roll small balls with the remaining batter and place randomly on top of chocolate caramel mixture. Bake at 350° for 20 minutes. Enjoy!