

## Chocolate Caramel Brownie Bars

1	pkg. (14 oz.) light caramels	3/4	cup butter/margarine, melted
1	pkg. German Chocolate cake mix	1	cup chopped walnuts
1	can (5.33 oz.) evaporated milk	1	cup chocolate chips

Combine caramels and 1/3 cup of evaporated milk in a saucepan. Place over low heat, stirring until melted. Set aside.

In a large bowl, combine dry cake mix, melted butter, remaining 1/3 cup of evaporated milk and nuts. Stir by hand until dough holds together (it will be fudge-like and tastes really goooood!). At this point, you can either just eat all of the dough up or you can proceed to the next step. Or, you can make two batches and do both.

Spread 1/2 of the batter into greased 13 x 9" pan, reserve the remaining batter.

Bake at 350 degrees for 6 minutes. Remove and sprinkle chocolate chips over the baked crust. Drizzle melted caramels over the chips. Dot reserved batter on top.

Return to the oven and bake 20 minutes longer. Cool slightly and cut into bars. Tastes best when served chilled.