



## Caramel Brownies submitted by Katie of Appleton, WI

### Ingredients:

- 1 14oz pkg of caramel's
- 1 5oz can of evaporated milk
- 1 box German chocolate cake mix
- 1 cup of chopped walnuts (optional)
- 1 stick of butter (softened --- NOT melted)
- 12oz bag of chocolate chips

### Directions:

Combine unwrapped caramels and 1/3 cup of evaporated milk into a bowl and melt in the microwave. Place cake mix, remaining can of evaporated milk and butter in a separate bowl and mix together. Spread 2/3 of this mixture into a 9x13" cake pan. Top with package of chocolate chips. Bake at 350° for 6 minutes. Remove from oven and spread the melted caramel mixture over the melted chocolate chips. Drop the remainder of the cake mix in pieces over the top. Bake for an additional 18 minutes.



No "curly" bacon for breakfast when you dip it into cold water before frying.

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