

Pecan Caramel Brownies – Good!

Dad used to sit and peel the caramels for me.....

½ c carnation milk and 60 caramels. Melt caramels with milk over low heat till smooth. Set aside.

Combine:

1 package German chocolate cake mix (Duncan Hines),

1/3 c evaporated milk,

½ c butter melted, and

1 c pecans chopped.

Press ½ of mixture into 9 x 12 greased pan.

Bake 350 x 8 minutes.

Remove from oven and sprinkle 1 c chocolate chips.

Pour caramel mixture over.

Crumble remaining cake mixture on top.

Bake at 350 x 20 minutes. Cool and refrigerate before cutting.