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by ewfood

Brownies

Ingredients

50 to 60 chewy caramel sweets, unwrapped
One box Chocolate Cake Mix (around 15.25oz.)
9oz. evaporated milk, divided
6oz. salted butter, melted
12 oz. dark chocolate chips

Preparation

1. Preheat the oven to 180°C and grease and flour a 9x9-inch pan
2. Melt the caramels and 3oz. evaporated milk medium-low heat. Stir until caramels have completely melted and the mixture is smooth
3. Combine the dry cake mix, remaining 2/3 cup evaporated milk and butter in a bowl and mix by hand until batter is smooth and combined
4. Pour ¾ of the batter into the cake tin and bake for 8 minutes and remove from the oven
5. Sprinkle chocolate chips evenly on top of the partially cooked brownie. Drizzle caramel on top of the chocolate chips. Drop spoonfuls of the remaining batter on top. You probably won't have enough to cover the caramel completely
6. Return the pan to the oven and bake for an additional 20 minutes until the brownies feel fairly set on top and the edges are lightly browned and crisp
7. Cool completely before cutting

Cooks Note

Prep Time: 20 min; Cook Time: 28 min; Makes 18 brownies