BRONNER'S BLOG
For All Seasons, Reasons & Budgets

RECIPE

Caramel Layer Choco Squares

INGREDIENTS:

- 1 (14-oz.) bag caramels
- 2/3 c. evaporated milk, divided
- 1 box Pillsbury German Chocolate cake mix
- 3/4 c. butter, melted
- 1 c. nuts, chopped
- 1 c. chocolate chips

DIRECTIONS:

1. In top of double boiler, combine caramels and 1/3 cup of milk. Cook over hot water, stirring until caramels are melted. Set aside. Grease and flour 13 x 9-inch pan.

2. In large mixing bowl, combine dry cake mix, butter and 1/3 c. milk. Add nuts. Stir by hand until dough holds together. Press 1/2 dough into pan. Reserve remaining dough for topping. Bake at 350 degrees for 6 minutes.

3. Sprinkle chocolate chips over baked crust. Spread caramel mixture over chocolate chips. Crumble reserved dough over caramel mixture. Return to oven and bake at 350 degrees for 15-18 minutes.

4. Cool slightly. Refrigerate about 30 minutes to set caramel layer. Cut into about 36 bars.

*submitted by Sherri Boulton