



♥ recipes worth sharing

Steph's

CARAMEL BROWNIES

Rich, gooey brownies layered with melted caramel and chocolate chips. With only a few simple ingredients, this easy dessert is always a crowd favorite! ♥



PREP TIME
10 min



COOK TIME
25 min



TEMPERATURE
350°F



YIELD
12 brownies

INGREDIENTS

- 1 milk chocolate cake mix
- 3/4 cup canned evaporated milk
- 1 stick margarine
- 1 cup milk chocolate chips
- 30 caramels
- 1/3 cup canned evaporated milk



RHINO TIP

Use chewy caramel candies for the best texture, and don't overbake if you want your brownies extra gooey and soft.

STEP-BY-STEP INSTRUCTIONS



- 1 Spray a baking pan with nonstick cooking spray. Mix together the cake mix, 3/4 cup evaporated milk, and margarine until combined.



- 2 Spread half of the mixture into the pan and bake at 350°F for 6 minutes.



- 3 Meanwhile, melt the caramels with 1/3 cup evaporated milk in a saucepan until smooth.



- 4 Remove the pan from the oven and sprinkle the milk chocolate chips over the baked layer.



- 5 Pour the melted caramel over the chocolate chips, then spread the remaining cake mixture over the top.



- 6 Bake at 350°F for 18 minutes, until the brownies are set and deliciously gooey.

TIPS & VARIATIONS

- ♥ Brownies are nearly done when the edges pull away from the pan.
- ♥ Use chewy caramels, not thin caramel sauce, for best results.
- ♥ Sprinkle kosher salt on the caramel for a salted caramel twist.
- ♥ Add 1/2 cup walnuts or pecans for extra crunch.

Family favorites, one recipe at a time.

