

# RECIPE OF THE MONTH!

## Chocolate Caramel Bars



Here is a truly calories-be-darned delight of a bar. I have made this for nearly 40 years, and it still is a household favorite. I save it for a “special occasion” treat, or to take to group events, because if I make it just to have at home, we would devour it at an unhealthy pace! It has our two favorite flavors combined into the best ooey-goey delight to grace a dessert table.



### Ingredients:

- 1 box German chocolate or milk chocolate cake mix
- 3/4 cup butter, melted
- 1/3 cup evaporated milk.
- 1 cup coarsely chopped nuts (walnuts or pecans, your preference)
- 14 oz package of caramels (I prefer Kraft)
- 1/3 cup evaporated milk
- 16 oz milk chocolate chips

### Directions:

- Grease 9 by 13 pan, pre-heat oven to 350.
- Combine cake mix, 1/3 cup milk, melted butter and nuts. Mix by hand – will be very stiff.
- Press 2/3 of the cake mixture into the bottom of your prepared baking pan.
- Bake for 8 minutes at 350.
- Melt caramels and the other 1/3 cup milk.
- Sprinkle the chocolate chips over the top of the hot cake base
- Spoon/pour the caramel over the cake and chocolate chips.
- Dot the remaining 1/3 of the cake mixture evenly over the top (will not cover the entire base, that's okay - don't try to spread it)
- Bake 15-18 minutes at 350.
- Allow to cool completely before cutting.