

Chocolate / Caramel Bar Cookies

Liz Smith

1 Bag of Kraft caramels

1,5 oz can of evaporated milk

1 box Super Moist German Chocolate mix

½ cup butter, melted

6 oz Nestle's chocolate chips

½ cup of pecans, chopped

Melt the caramels w/ 1/3 cup of the canned milk. Set aside.

In another bowl combine rest of milk w/ cake mix and butter. Mix well.

Press ½ of cake mixture onto bottom of ungreased 13" X 9" pan. Bake at 350 degrees for 6 minutes.

Sprinkle chocolate chips and chopped nuts over crust. Drizzle on caramel mixture. Top with remaining cake mixture.

I get soup-spoon-size pieces and drop them on the top. Then press gently into the caramel mixture.

Bake at 350 degrees for 20 minutes.

Cool before cutting.