

Caramel Brownies

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Ingredients:

14 oz of caramels.
1/3 cup of evaporated milk.
8 oz of German sweet chocolate.
6 teaspoons of butter.
4 medium eggs.
1 cup of sugar.
1 cup of flour, sifted.
1 teaspoon of baking powder.
½ teaspoon of salt.
2 teaspoons of vanilla.
6 oz of chocolate chips.
1 cup of walnuts, chopped.

Directions:

Preheat your oven to 350°F (180°C).

Grease and flour a 9*13-inch baking pan.

Combine the caramels and evaporated milk in top of double boiler over low heat. Cover and simmer until the caramels are melted, stirring occasionally. Set aside, keeping warm.

In a 2-quart saucepan, combine the German sweet chocolate and butter. Place over low heat, stirring occasionally, until melted. Remove from heat and allow to cool to room temperature.

Using an electric mixer on high speed, beat the eggs until foamy. Gradually add the sugar, beating until the mixture is thick and lemon colored.

Sift together the flour, baking powder and salt. Add to egg mixture, mixing thoroughly. Blend in the cooled chocolate mixture and vanilla.

Spread half of mixture into prepared baking pan and bake for 6 minutes. Remove from the oven, then spread the caramel mixture carefully over baked layer. Sprinkle with the chocolate chips.

Stir half a cup of the chopped walnuts into the remaining chocolate batter. Spread the batter by spoonfuls over the caramel layer. Sprinkle with the other half of the walnuts.

Bake for 20 minutes.

Allow to cool in pan on rack.

Refrigerate before cutting into squares.