

## Brake Shoe Brownies

### Ingredients:

1 stick butter, melted, plus a little more for greasing pan  
All-purpose flour for dusting pan  
1/3 cup plus ½ cup evaporated milk  
One 18.5 ounce box German Chocolate cake mix (Duncan Hines)  
1 cup finely chopped pecans  
60 caramels – unwrapped  
1/3 cup semi sweet chocolate chips  
¼ cup powdered sugar, sifted

### Directions:

Pre-heat oven to 350 degrees. Grease and flour 9 inch by 9 inch baking pan. In large bowl combine 1/3 cup evaporated milk and the cake mix. Add melted butter and chopped nuts. Mix all together, it will be very thick.

Divide the dough in half. Press half into the bottom of the prepared pan to make the first brownie layer. Bake until slightly set, 8 to 10 minutes. Remove from oven and set aside.

While brownie layer is baking, in a double boiler (or glass bowl set over a bowl of simmering water) combine the caramels and ½ cup evaporated milk. Stir occasionally until caramels are completely melted and the mixture is smooth. Pour over the first baked layer, spreading evenly over brownie. Sprinkle the chocolate chips all over the top.

Next, on a sheet of wax paper press remaining dough into a square shape slightly smaller than the baking pan. Carefully set on top of the chocolate chips and bake 20 to 25 minutes. Remove from oven and let

cool to room temperature. Cover and refridgerate for several hours to allow them to set.

When ready to serve, sprinkle generously with powdered sugar and cut into rectangles before removing from pan. ENJOY!