

TURTLE BROWNIES

17 oz bag caramels
1/3 cup evaporated milk (step 1)
1 chocolate cake mix (2 layer size)
3/4 cup melted butter
1/3 cup evaporated milk (step 2)
1 cup chopped walnuts
1 cup semi sweet chocolate chips

Step 1:

Melt caramels in first amount (1/3 cup) of evaporated milk in double-boiler or heavy saucepan.

Step 2:

Combine next 4 ingredients. Mix. Press 1/2 mixture into ungreased 9" x 13" pan. Bake at 350°F oven for 6 minutes.

Step 3:

Sprinkle chocolate chips evenly over top. Pour caramel mixture over chips. Sprinkle remaining cake mixture over all. Bake 15-18 minutes (350°F oven). Cut into squares.