



# Lovely Brownies

## Ingredients

- 1 box (15.25 oz) German Chocolate cake mix (e.g., Duncan Hines)
- 1 cup finely chopped pecans
- $\frac{1}{3}$  cup evaporated milk (plus  $\frac{1}{2}$  cup more)
- $\frac{1}{2}$  cup salted butter, melted
- 60 caramels, unwrapped
- $\frac{1}{3}$  cup semi-sweet chocolate chips
- $\frac{1}{4}$  cup powdered sugar, for dusting

## Instructions

Preheat your oven to 350°F (175°C). Grease a 9x9-inch square baking pan.

In a large bowl, combine the cake mix, chopped pecans,  $\frac{1}{3}$  cup evaporated milk, and melted butter. Mix until fully combined. The dough will be thick.

Press half of the brownie mixture into the bottom of the greased pan.

Bake for 8–10 minutes, then remove from the oven and set aside.

In a double boiler (or heatproof bowl over simmering water), melt the caramels with the remaining  $\frac{1}{2}$  cup evaporated milk, stirring until smooth.

Pour the caramel evenly over the baked brownie base, then sprinkle chocolate chips on top.

On a sheet of parchment paper, press the remaining brownie dough into a square slightly smaller than the pan.

Carefully transfer and place it on top of the caramel layer using the parchment to guide it.

Return to the oven and bake for 20–25 minutes, until the top is set.

Let the brownies cool completely at room temperature, then refrigerate for a few hours to firm up.

Before serving, sift powdered sugar over the top. Slice into 12 squares and gently lift them from the pan.