

# Steve's Chocolate Caramel Bars

from listener Steve E., USA

## Ingredients

- 1 German Chocolate Cake Mix
- 3/4 cup butter (infused or a ratio)
- 2/3 cup evaporated milk
- 1 cup chocolate chips
- 1 cup chopped walnuts
- 45 caramels

## Instructions

- Preheat oven to 350 degrees F
- Mix together the cake mix, butter and 1/3 cup evaporated milk, with a fork.
- Pat half the mixture on the bottom of a greased and floured 9x13 inch pan.  
Bake at 350 degrees F for 6 minutes.
- Meanwhile melt the caramels and the other 1/3 cup of evaporated milk together.
- Remove the pan from oven and sprinkle the chopped walnuts, chocolate chips and melted caramel mix on top of the baked mixture.
- Put the other 1/2 of the batter on the top and bake at 350F for 18-20 minutes.
- Remove from oven, let cool and enjoy!

## Notes