



## Goopy Caramel Brownies

Yields: 12 servings

Prep time: 10 mins

Cook time: 35 mins

### INGREDIENTS:

- 1 package of German Chocolate cake mix
- $\frac{3}{4}$  cup of melted unsalted butter
- $\frac{3}{4}$  cup of evaporated milk
- 11 oz. package of individually wrapped caramels
- 1 teaspoon of vanilla extract
- 1 cup of milk chocolate chips
- $\frac{1}{4}$  cup of powdered sugar - for topping
- Sliced strawberries - for topping

### TOOLS:

- [Chantal Medium Rectangular Baker \(3  \$\frac{1}{4}\$  Qt.\)](#)
- [Chantal Pouring Bowl \(12 Cup\)](#)
- [Chantal Induction 21 Steel Sauce Pan with Lid \(1 Qt.\)](#)





## Goey Caramel Brownies

### PROCESS:

1. Preheat oven to 350° F and grease your Chantal Baker.
2. Unwrap the caramel squares. Put them into the sauce pan along with ¼ cup of evaporated milk and stir over low heat until you have a smooth caramel mix.
3. In your Chantal Pouring Bowl, mix together cake mix, butter, ½ cup of evaporated milk, and vanilla.
4. Spread the brownie batter into the baker and bake for 5 minutes.
5. Drizzle on the caramel sauce and sprinkle chocolate chips on top of the brownies.
6. Return to oven and bake for another 30 minutes.
7. Remove from the oven and once cooled, sprinkle on powdered sugar and place sliced strawberries on top.
8. Slice into squares and serve.

**Happy Valentine's Day!**