

# IRWIN'S SUPER BROWNIES

YIELDS 24      Adapted from *In Order to Serve*, Christ Episcopal Church

## INGREDIENTS

1 18.25-oz box German  
chocolate cake mix  
 $\frac{3}{4}$  cup butter, softened  
 $\frac{2}{3}$  cup evaporated milk, divided  
1 14-oz pkg caramels  
1 6-oz pkg chocolate chips  
1 cup chopped pecans,  
optional

Combine cake mix with butter and  $\frac{1}{3}$  cup milk. Spread half of batter into greased 9x13 baking dish. Bake at 350° for 6 min.

Melt caramels in top of double boiler or microwave with remaining  $\frac{1}{3}$  cup milk. Set aside.

Cover baked mixture with chocolate chips. Sprinkle pecans on top, optional. Drizzle with caramel. Dot with remaining cake batter. It will be sticky. Bake 15–18 min.

Cool, then freeze approx 30 min. Cut into bars.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better prepared 2–3 days ahead. Cover and chill. Cut into bars and bring to room temperature to serve.
- I melt the caramels in the microwave – slowly, stirring at 1-minute intervals.
- Increases well. Freezes well.

*I have made these brownies for years — taken them to house parties, family beach weeks, sent them back to school with my children. My son's friends have even asked for the recipe!*