

Ultimate Turtle Brownies



Ingredients:

1 box of chocolate cake mix

1/3c. oil

2 eggs

1c. each of white chips, semi-sweet chips, milk chocolate chips and dark chocolate chips

1/2 c. margarine or butter

32 unwrapped Kraft caramels

1 (14oz.) can of sweetened condensed milk

Directions:

Preheat oven to 350 degrees. Grease a 9x13pan.

Combine cake mix, oil and eggs. Blend well and stir in all of the chips (mixture will be very thick).

Press half of the mixture into bottom of pan (it will press into a very thin layer). Bake for 10 minutes and then remove from oven.

While this is baking, in a medium saucepan, combine butter, caramels and condensed milk.

Cook over low/medium heat until melted and smooth (stir constantly!)

Spread caramel over partially baked cake mixture.

Top with remaining cake/chip mixture (it will not completely

cover, but you can press the mixture flat with your fingers and lay it in small sections over the caramel.)

Bake an additional 25 to 30 minutes. Remove from oven and cool 20 minutes.

Run knife around edges. Cool completely before cutting. Makes about 20 bars.