

**GOETZE'S IS FOR**

**GOETZE'S**  
Treats Since 1895

**THE AVERAGE KID.**

## **Goetze's Caramel Creams® Brownies**

### **Ingredients:**

- 1 cup butter (2 Sticks)**
- 4 1-oz squares unsweetened chocolate**
- 4 eggs**
- 2 cups sugar**
- 1 teaspoon vanilla**
- ½ teaspoon salt**
- 1 cup flour**
- 32 unwrapped pieces Goetze's Caramel Creams®**
- ¼ cup evaporated milk**
- 1 tablespoon butter**
- 1 cup chopped walnuts (optional)**

**Preheat oven to 350°. Combine butter and chocolate; melt over very low heat. Cool slightly.**

**Whisk eggs until frothy, add sugar, vanilla, salt - beat on high speed for 5 minutes, until smooth. Stir in chocolate mixture, add flour and beat just until blended. Pour 1/3 to ½ brownie mix into a lightly greased 9 x 13 pan (cover bottom of pan) bake 10 minutes at 350° until done.**

**Combine Goetze's Caramel Creams®, evaporated milk, and butter - stir frequently over med-low heat and remove from heat when smooth.**

**Remove brownies from oven - spread Caramel Creams® mixture on top of cooked brownies and sprinkle nuts on top of Caramel Creams® mixture. Cover with remaining brownie mix - bake additional 25-30 minutes at 350°.**

**Cool for 2+ hours, in pan, at room temperature to set caramel. Makes 30 brownies.**

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