



Caramel Oreo Brownie Bars

INGREDIENTS:

- 1 box of chocolate cake mix
- 1/3c. oil
- 2 eggs
- 1 bag of semi sweet chocolate chips
- 1 bag of white chocolate chips
- 1 box of Double Stuf Oreos
- 1/2 cup of butter
- 32 unwrapped Kraft caramels
- 1 (14oz.) can of sweetened condensed milk

DIRECTIONS:

- Preheat oven to 350 degrees.
- Line a 9x13" cake pan with foil.
- Combine cake mix, oil and eggs.
- Blend well and stir in all of the chips (mixture will be very thick).
- Press a little less than half of the mixture into bottom of pan (it will press into a very thin layer and you might be able to see the bottom of the pan, but when it bakes it will fill in).
- Bake for 10 minutes.
- 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!)
- When cake has baked for 10 minutes, remove from oven and place 24 Oreo cookies over the top of the partially baked cake.
- Spread caramel over Oreos.
- Top with remaining cake/chip mixture.
- There is a technique to this- you cant just spoon the batter on top or it will just mix in with the melted caramel. Instead, take a small ball of dough/chips and press it very flat between your hands. Lay this on top of the caramel and repeat the process, like a patchwork quilt, until the entire top is covered. It is ok to have a few gaps.
- Bake an additional 25 to 30 minutes.
- Remove from oven and cool 20 minutes.
- Gently lift from pan and peel foil from edges.
- Cool completely before cutting. Makes about 24 bars.