

Caramel Layer Squares

Makes 12 servings

1 package (4 ounces) caramels (about 50)

1/3 cup evaporated milk

1 package (about 15 ounces) German chocolate cake mix

¾ cup (1½ sticks) butter, melted

1 cup chopped peanuts

1 package (6 ounces) semisweet chocolate chips (about 1 cup)

1. Preheat oven to 350°F. Spray 13X9-inch baking pan with nonstick cooking spray; coat with flour.
2. Combine caramels and evaporated milk in large saucepan over low heat; cook until caramels are melted. Keep warm.
3. Combine cake mix, butter and nuts in medium bowl; stir until dough forms. Press half of dough into prepared pan. (Reserve remaining half of dough for topping.)
4. Bake 6 minutes. Sprinkle chocolate chips and caramel mixture over crust. Crumble reserved dough over caramel.
5. Bake 15 to 20 minutes.