

Foster's Body & Paint

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Caramel Chip Bars

Ingredients:

- 1/2 cup butter, cubed
- 32 caramels
- 1 can (14 oz.) sweetened condensed milk
- 1 pkg. (18 ¼ oz.) yellow cake mix
- 1/2 cup canola oil
- 2 eggs
- 2 cups miniature semisweet chocolate chips
- 1 cup vanilla or white chips
- 1 Heath candy bar (1.4 oz.), chopped



Preparations:

- 1.) In a large saucepan, combine the butter, caramels and milk; cook and stir over medium-low heat until smooth. Cool.
- 2.) In a large bowl, beat the cake mix, oil and eggs until blended. Stir in chips and chopped candy bar (dough will be stiff).
- 3.) Press three-fourths into a greased 13x9x2 inch baking pan. Bake at 350 degrees for 15 minutes. Place on a wire rack for 10 minutes.
- 4.) Pour caramel mixture over the crust. Drop remaining dough by spoonfuls onto caramel layer. Bake for 25-30 minutes longer or until edges are golden brown.
- 5.) Cool on wire rack for 10 minutes; run a knife around edges of pan. Cool 40 minutes longer; cover and refrigerate for at least 1 hour before serving.

Makes 2 dozen

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