



Double Chocolate Caramel Brownies with Marcona Almonds & Sea Salt

{makes on 9x13" pan, from bakeat350.blogspot.com}

2 (9-ounce) packages caramel-filled chocolate chips
2/3 cup evaporated milk, divided
1 box Devil's Food cake mix
3/4 cup salted butter, melted
1/3 cup chopped Marcona almonds (or regular almonds)
fleur de sel or other fine sea salt

Preheat oven to 350.

Over low heat, melt one package PLUS 1/2 cup of the caramel-filled chocolate chips with 1/3 cup evaporated milk. Set aside.

In a bowl, stir together the cake mix, remaining 1/3 cup evaporated milk, and melted butter. Use an [offset spatula](#) to spread 1/2 of the batter in an ungreased 9x13" pan. Bake for 6 minutes.

Take the pan out of the oven and pour the melted chocolate caramel mixture evenly over the top. Sprinkle with the remaining chocolate chips, then with the almonds. Dollop the remaining batter over the top, it will not cover the entire top. You'll see some of the caramel peeking through. Add a few pinches of sea salt over the top.

Bake for 15-20 minutes more, until done. Do not overbake, caramel brownies are meant to be a little gooey. :)

Cool on a wire rack before cutting.