

Homemade Milky Way

adapted from Tasty Kitchen

- 2 bags (12 Oz. Size) Milk Chocolate Chips
- 1 container (7 Oz.) Marshmallow Fluff
- 6 Tablespoons Evaporated Milk, Divided
- 1 bag (14 Oz. Bag) Caramels, wrappers removed, or Caramel Bits

Place the chocolate chips in a microwave safe bowl. Microwave for about 45 seconds. Stir to completely melt all the chocolate. If you need to microwave further, do so for very short periods; you do not want the chocolate to burn. Stir in the marshmallow fluff and half of the evaporated milk.

Pour this into an 8×8 pan that has been lined with foil or wax paper and sprayed with non-stick spray. Smooth the top. Place this in the fridge to harden while you work on the next step. My 8x8 was being used for lasagna so I just used a cookie sheet and spread the marshmallow mixture out not too thick and not too thin.

Put the caramels and the rest of the evaporated milk in a bowl, and microwave until they are melted. Start with 45 seconds, and then stir. If needed, heat for longer, checking every 15 seconds. Once nice and smooth, pour and spread this over the chocolate mixture. Refrigerate for at least 4 hours.

If you are going to fully dip your Milky Ways:

Once firm, remove from the pan and cut into desired size pieces. Melt the remaining bag of chocolate chips in a microwave safe bowl in 45 second intervals. Once the chocolate is melted and smooth, start your dipping! Set the coated caramels on a baking sheet and then place it in the fridge or freezer to harden. Enjoy!

If you are being lazy like me:

Melt the remaining bag of chocolate chips in a microwave safe bowl in 45 second intervals. Once the chocolate is melted and smooth pour the chocolate over the caramel layer and place back in fridge to harden. Once chocolate is set cut the Milky Ways into desired size pieces. Enjoy!

From Lacey at www.laceywithlove.blogspot.com