

Chocolate Caramel Brownies

From the kitchen of: Deborah Sauer

Ingredients:

- 1 pkg. (18.25 oz.) chocolate cake mix. Don't mix the cake mix according to the directions on the box. Use my directions.
- 1 cup chopped nuts (optional)
- 1 cup [evaporated milk](#), divided into 2/3 cup portion and 1/3 cup portion. The evaporated milk comes in a 12 oz can but you use 2/3 cup in the batter and 1/3 cup in the melted caramels. The problem is, some people don't notice that and use the 2/3 cup and put the rest of the can in the caramels, which makes it too runny and unusable. This is from experience
- 1/2 cup (1 stick) butter or margarine, melted
- 50 Werther's caramels (two 5.5 oz packages), unwrapped. Two bags might be 48, 51, whatever, it's close enough.
- 2 cups (12-oz. pkg.) [semi-sweet chocolate morsels](#)

Directions:

Preheat oven to 350° F.

Combine cake mix and nuts (optional) in large bowl. Stir in **2/3 cup** evaporated milk and butter (batter will be thick). Using a rubber spatula or a plastic utensil, spread **half** of batter into ungreased 13 x 9-inch baking pan. The batter sticks to metal utensils, plastic is easier.

Bake for 15 minutes.

Heat caramels and **1/3 cup** evaporated milk in a glass bowl in the microwave (heat for a minute or so, depending on your microwave, stir and repeat until caramels are melted) or heat in a small saucepan over low heat, stirring constantly, until caramels are melted.

Sprinkle morsels over brownie; drizzle with caramel mixture. Try to not get the caramel close to the sides of the pan. It makes it hard to cut the brownies later.

With damp fingers, pick up a ball of about 1-3 tablespoons of the remaining batter, flatten it and place on top of caramel mixture. You may have to re-wet your fingers. Cover as much of the surface as possible. There will be spaces, but that's OK.

Bake for 25 to 30 minutes or until center is set. Do not over bake. Cool in pan on wire rack. Cut with a plastic knife into 24 squares.

Sweet Potato Casserole
From the kitchen of: Deborah Sauer

Ingredients:

3 pounds sweet potatoes (3 cups mashed)
3/4 cup sugar
1/2 teaspoon salt
3 large eggs
3/4 cup milk
3/4 teaspoon vanilla
6 tablespoons melted butter

Topping:

3/4 cup brown sugar
3/4 cup all-purpose flour
6 tablespoons melted butter
3/4 cup chopped pecans
1/4 cup whole pecans

Preparation:

1. Scrub sweet potatoes and cut in half if large. Boil in their jackets until tender.
2. Cool; slip the peels off and mash well.
3. Stir in sugar and salt.
4. In a separate bowl, whisk together the eggs, milk, vanilla, and 6 tablespoons melted butter.
5. Stir into the mashed sweet potato mixture until smooth and well blended.
6. Spoon the mixture into a lightly buttered 2-quart baking dish.
7. Combine the topping ingredients; sprinkle over the sweet potato mixture.
8. Put the whole pecans on top.
9. Bake at 350° for 35 to 45 minutes. Serves 6 to 8.