

## Chocolate Caramel Brownies

Preheat oven to 350 degrees.

Place jar contents in a large bowl. Add  $\frac{1}{2}$  cup safflower oil, 2 eggs, and  $\frac{1}{2}$  cup water. Stir to mix well. Spread in a greased 8 x8-inch baking dish. Bake for 45-50 minutes or until a wooden toothpick inserted near center comes out clean.

Makes 16 bars

Ingredients: flour, sugar, caramel morsels, cocoa powder, pecans, milk powder

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