happy new year!

Dear

The new year will be a lot happier in your kitchen! Think of all those terrific Pampered Chef® products you'll be earning for FREE, half price, and at a discount. You can choose from Stoneware, Cookware, Forged Cutlery, Simple Additions® and more.

With all your new products, you'll be whipping up meals and great-tasting treats that your family and friends will love! I'll show you and your friends some ideas and techniques to help make food preparation fast, easy and economical.

I can't wait for your Cooking Show! Here's another wonderful recipe to enjoy!

REMEMBER

*As a January host, you can earn **DOUBLE the usual amount of FREE products** — ask me for more details.*

Your guests can choose a **Large Serving Spatula**, **Slice 'N Serve®** *or* **Mini-Serving Spatula** *for FREE with a purchase of $60 or more.*

See you soon!

The Pampered Chef®

Warm Nutty Caramel Brownies

- 1 pkg (12 oz) semi-sweet chocolate morsels, divided
- 1 pkg (18 – 21 oz) brownie mix (plus ingredients to make cake-like brownies)
- ¾ cup packed brown sugar, divided
- 1 cup salted mixed nuts, divided
- 5 rolls (1.7 oz each) milk chocolate-covered chewy caramels, unwrapped, divided (40 pieces total)
- Vanilla ice cream (optional)

Preheat oven to 375°F.

Lightly brush **Large Bar Pan** with vegetable oil using **Chef's Silicone Basting Brush**. Chop 1½ cups of the chocolate morsels using **Food Chopper**. In **Classic Batter Bowl**, combine brownie mix, water, oil, eggs and ¼ cup of the brown sugar; mix well. Fold in chopped chocolate; pour batter into bar pan, spreading evenly using **Small Mix 'N Scraper®**.

Chop nuts using Food Chopper. Combine half of the nuts and remaining ½ cup brown sugar; sprinkle evenly over brownie batter. Bake 20 – 22 minutes or until wooden pick inserted in center comes out clean.

Meanwhile, using **Utility Knife**, cut 16 caramels into quarters. Place remaining ½ cup chocolate morsels in **(1-cup) Prep Bowl**; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.

Remove bar pan from oven to **Stackable Cooling Rack**. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of chocolate-filled bag with Utility Knife; drizzle chocolate evenly over brownies. Cut into squares; serve warm using **Mini-Serving Spatula**. Serve with ice cream, if desired.

Yield: 24 servings

Nutrients per serving: Calories 300, Total Fat 16 g, Saturated Fat 4.5 g, Cholesterol 25 mg, Sodium 135 mg, Carbohydrate 38 g, Fiber 2 g, Protein 3 g

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