

Rolo Cake Mix Bars

Ingredients

- 1 box (18.25 oz) yellow, vanilla or white cake mix (I used Duncan Hines)
- 1, 5 oz can evaporated milk
- 1/4 cup melted butter
- 40 Rolo Candies, unwrapped and cut in half

How to Make

1. Preheat oven to 350°
2. Spray a 9x13 pan with cooking spray.
3. With your mixer, beat cake mix, evaporated milk and butter until combined. Mixture will be thick and sticky.
4. Divide batter in half and press 1 half into the bottom of the pan.
5. Bake until just set, approximately 8-9 minutes.
6. Remove base from oven and place Rolo candies, caramel-side down on top.
7. Drop remaining batter on top of Rolos in teaspoon sized amounts.
8. Bake for 20-24 minutes longer until top begins to golden.
9. Cool completely before cutting into squares.

Notes

Recipe adapted from Taste of Home

<http://cookiesandcups.com/rolo-cake-mix-bars/>