

Brenda’s Chocolate Caramel Pie

Ingredients:

* 28 caramels (un wrapped)
* 1 stick of butter
* 6 oz semi sweet chocolate chips
* 1 cup of heavy cream
* Gram cracker Pie crust
* Sea salt (optional topping)
* Nuts (Optional topping)

1. Melt caramels, 2 tablespoons of butter and ¼ cup of the heavy cream in pan
2. Pour caramel into pie crust, sprinkle a few of the chocolate chips on caramel
3. Melt chocolate, 6 tablespoons of butter, ¾ of heavy cream in pan, on low heat stiring slowly, do not boil, the chocolate and cream will separate.. slow and stir the entire time
4. Pour chocolate on caramel
5. Refrigerate for several hours
6. Top with toasted nuts, or sprinkle some sea salt.. or just eat

Recipe from : http://www.superexhausted.com/2013/03/easy-chocolate-pie/ ‎