

SEVEN LAYER MAGIC COOKIE BARS

December 21, 2023

Ingredients

- 1 ½ cup graham cracker crumbs
- ½ cup butter, melted
- 14 oz. Sweetened Condensed Milk
- 1 cup butterscotch chips
- 1 cup semi-sweet chocolate chips
- 1 1/3 cup flaked coconut
- 1 cup of chopped walnuts



Instructions

1. Preheat oven to 350 degrees. Spray 13x9 inch baking pan with no-stick cooking spray.
2. Mix graham cracker crumbs and butter and press crumb mixture firmly into the bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients in order given. Press down firmly with a fork.

*1 1/2 cup graham cracker crumbs,
14 oz. Sweetened Condensed Milk,
1 cup semi-sweet chocolate chips,
1 cup chopped nuts*

*1/2 cup butter,
1 cup butterscotch chips,
1 1/3 cup flaked coconut,*

3. Bake for 20-25 minutes or until lightly browned. Loosen from sides of pan while still warm; cool on wire rack.
4. For perfectly cut cookie bars, line entire pan with foil, extending foil over edge of pan. Coat lightly with no-stick cooking spray. After bars have baked and cooled, remove from the pan and cut with a sharp knife.