

Seven Layer Bars



Easy to make, and very rich. Can use different kinds of chips (vanilla or peanut butter) to suit your taste.

By P. Tindall

Prep: 15 mins

Cook: 25 mins

Additional: 20 mins

Total: 1 hr

Servings: 36

Yield: 3 dozen



Ingredients

½ cup unsalted butter

1 ½ cups graham cracker crumbs

1 cup semisweet chocolate chips

1 cup butterscotch chips

1 cup chopped walnuts

1 (14 ounce) can sweetened condensed milk

1 ½ cups shredded coconut

Directions

Preheat oven to 350 degrees F (180 degrees C).

Place butter in 13 x 9 inch pan and melt in oven. Swirl to coat bottom and sides with butter.

Spread graham cracker crumbs evenly over bottom of pan. Layer chocolate chips, butterscotch chips, and nuts over crumbs. Pour condensed milk over nuts. Sprinkle coconut over condensed milk.

Bake until edges are golden brown, about 25 minutes. Let cool before cutting into bars.

Nutrition Facts

Per Serving: 155 calories; protein 1.9g; carbohydrates 16.5g; fat 9.5g; cholesterol 10.5mg; sodium 48.8mg.