

Seven Layer Bars



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
cappuccino



Prepared graham cracker crumbs can be purchased in 1-pound bags found in the baking section of the grocery store. Ounce-for-ounce they can be less expensive than making your own.

SHOPPING LIST

- graham cracker crumbs
- condensed milk
- coconut
- chocolate chips
- walnuts
- butterscotch chips

ON HAND

- margarine

INGREDIENTS

- 1/4 cup margarine
- 1 cup graham cracker crumbs
- 1 1/4 cups flaked coconut, divided
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 (14-ounce) can sweetened condensed milk

MAKES 2 DOZEN

COOKIN' *Express*

• To keep the bars from falling apart when you cut them, thoroughly chill them in the refrigerator before cutting. Use a serrated knife for cutting and dip it in very hot water before each cut.

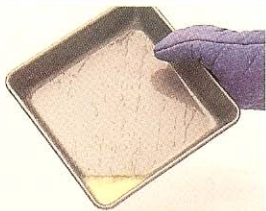
Make Ahead

These bars can be prepared up to 2 days ahead. Store in an airtight container with layers of waxed paper in between.

♦ VARIATION

For a deeper chocolate flavor, use chocolate wafer crumbs instead of graham cracker crumbs for the base.

- 1 Preheat oven to 350°F. Melt margarine in 9x9-inch baking pan in oven. Tilt pan to spread margarine evenly.



- 2 Press crumbs evenly into pan. Add layers of 1 cup coconut, walnuts, chocolate chips, butterscotch chips and remaining coconut.

- 3 Drizzle condensed milk over layers. Shake pan gently to even layers.



- 4 Bake for 30 minutes. Cool completely on wire rack or in refrigerator. Cut into bars.