

# 7-LAYER BARS

Makes 9 bars

## EQUIPMENT:

- 1 Medium saucepan
- 2 Large bowls
- 1 Wooden spoon
- 1 9x9" baking dish

## INGREDIENTS (GRAHAM CRUST):

- 3 c graham cracker crumbs, approx. 21 full rectangles
- 1 c unsalted butter
- ¼ c granulated sugar
- Pinch of salt

## INGREDIENTS (FILLING):

- 1 c butterscotch chips
- 1 c sweetened shredded coconut
- 1 c pecan pieces
- 1 ¼ c chocolate chips
- 1 can (14 ounces) sweetened condensed milk

## STEPS (GRAHAM CRUST):

1. Pre-heat oven to 350°.
2. Place graham cracker crumbs into a bowl with sugar and salt.
3. Melt butter in a pot over medium heat.
4. Stream melted butter into graham mixture and stir with wooden spoon until combined.
5. Press graham into the bottom of a 9 x 9 pan sprayed baking dish and set aside.

## STEPS (FILLING):

1. Place butterscotch chips, chocolate chips, shredded coconut and pecans into a bowl and toss until combined.
2. Drizzle ¼ of the can of sweetened condensed milk over the graham cracker crust in a criss-cross pattern.
3. Pour the filling over the crust and use your hands to make sure it is evenly distributed.
4. Drizzle the rest of the sweetened condensed milk over the top starting around the outside border and go back and forth until the can is empty.
5. Place in the oven at 350° for approximately 25-30 minutes or until golden brown and bubbly.
6. Let cool at room temperature before cutting into bars. Enjoy!