

7-Layer Bars

Adapted from The Ultimate Southern Living Cookbook by Julie Fisher Gunter

Makes 20 servings

The graham cracker crust will be very crumbly if you do not let the bars cool before cutting them. I found that refrigerating them overnight made cutting them much easier.

12 graham cracker sheets (4 small crackers in each sheet)

6 tablespoons butter

1 cup sweetened flaked coconut, toasted

1 cup butterscotch morsels

1 cup semi-sweet chocolate morsels

1 cup chopped pecans or walnuts

1 (14-ounce) can sweetened condensed milk

Place a rack in the center of the oven and preheat the oven to 325 degrees.

Process the graham crackers in a food processor. Measure out 1½ cups of crumbs and set aside. Save any remaining crumbs for another baking project or discard.

Place the butter in a 2-quart baking dish and place the dish in the oven. Bake until the butter has melted.

Remove the dish from the oven and spread the graham cracker crumbs over the butter in the bottom of the baking dish. Add the toasted coconut. Add the butterscotch and semi-sweet chocolate morsels. Top with the chopped pecans. Pour the sweetened condensed milk over everything.

Bake for 33 minutes then remove from the oven and let cool. Cut into 1½ inch squares. Enjoy immediately or store in an airtight container for up to three days.

This recipe came from Minced at www.minced.wordpress.com.