



Ultimate Chocolate Magic Cookie Bars

From: Teri Mattson

Makes: Serves 12-15 bars

Cook Time: 25-30 min

Ingredients:

1 ½ cup graham cracker crumbs

½ cup butter, melted

1 (14oz) can Eagle Brand sweetened, condensed milk

1 (12 oz) pkg. semi-sweet chocolate chips (can use dark chocolate is preferred)

1 1/3 cups flaked coconut

1 cup chopped pecans

Directions:

Heat oven to 350 degrees, Line 13X9 baking pan with foil, extending foil over edge of pan. Coat with non-stick cooking spray. Combine graham cracker crumbs and butter in small bowl. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with 1 ½ cups chocolate chips, coconut, and pecans. Press down firmly with fork.

Bake:

Bake 20-25 minutes or until lightly browned. Sprinkle with remaining ½ cup chocolate chips. Cool completely on wire rack. Remove from pan by lifting edges of foil. Remove foil and cut into bars.