

- SKS -

Magic Bars

Source: adapted from Eagle Brand

- 1 1/2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 1 (14 oz.) can sweetened condensed milk
- 1 cup chopped semi-sweet chocolate
- 1 cup peanut butter chips
- 1 1/3 cup flaked coconut
- 1 cup chopped almonds

- ¹ Heat oven to 350°F. Line a 13 x 9-inch baking pan with parchment paper and spray with no-stick cooking spray.
- ² Mix graham cracker crumbs and butter in small bowl and then press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chunks, peanut butter chips, coconut and nuts. Press down firmly with fork.
- ³ Bake 25 to 30 minutes or until lightly browned. Loosen from sides of pan while still warm; cool on wire rack. Cut into bars or diamonds.