

Snacks & Desserts

Seven Layer Bars

Makes:	24	48	72	96	120	144
Ingredients:						
Butter/margarine	1/2 C.	1 C.	1 1/2 C.	2 C.	2 1/2 C.	3 C.
*Graham cracker crumbs	1 1/2 C.	3 C.	4 1/2 C.	6 C.	7 1/2 C.	9 C.
Sweetened condensed milk	14 oz.	28 oz.	42 oz.	56 oz.	70 oz.	84 oz.
Semi-sweet chocolate chips	6 oz.	12 oz.	18 oz.	24 oz.	30 oz.	36 oz.
Butterscotch chips	6 oz.	12 oz.	18 oz.	24 oz.	30oz.	36 oz.
Coconut	1/2 C.	1 C.	1 1/2 C.	2 C.	2 1/2 C.	3 C.
Walnuts or pecans; chopped	1 C.	2 C.	3 C.	4 C.	5 C.	6 C.

Assembly Directions:

Preheat oven to 350 degrees. In a 9x13 baking pan or dish, melt the butter/margarine in the oven. Remove pan/dish and sprinkle graham cracker crumbs evenly over melted butter. Pour sweetened condensed milk evenly over graham cracker crumbs. Top evenly with chips, coconut and nuts. Press ingredients down or the nuts and coconut will fall off the top when they're done cooking. Bake 25-30 minutes or until lightly browned. Watch the edges.

Freezing and Cooking Directions:

Cool bars thoroughly. Cut into small squares and freeze in freezer bags or containers. For gift-giving, wrap individually or in pairs.

Comments:

Nanci makes these every Christmas as part of her "goody tray" gifts for neighbors and friends. They are delicious!

*Graham crackers - 15 squares = 1 C. of crumbs

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