

Seven Layer Magic Bars



Ingredients

- 2 cups crushed graham crackers
- 1/2 cup butter, melted
- 2 cups semi-sweet chocolate chips
- 1 cup chopped pecans (or walnuts)
- 1 1/2 cup peanut butter chips (the whole bag)
- 1-1 1/2 cups shredded coconut
- 1 can sweetened condensed milk, 14 ounces

Instructions

1. Preheat oven to 350 degrees. Lightly spray a 9x13 baking pan with cooking spray, line with parchment paper for ease in removing bars after baking for cutting.
2. Combine graham cracker crumbs and melted butter until evenly moistened. Press crumb mixture into bottom of prepared pan to form the crust.
3. Layer the chocolate chips, pecans, peanut butter chips, and then coconut evenly over entire pan.
4. Drizzle sweetened condensed milk over top of the coconut layer until completely covered and all of the milk is used.
5. Bake for about 25 minutes, just until coconut starts to turn golden on edges. Remove from oven and let cool completely before cutting into bars. Store in an airtight container.

Notes

recipe source [ChocolateChocolateandmore.com](https://chocolatechocolateandmore.com)

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