

Auntie Annie's Seven Layer Bars

Preheat oven to 350° Fahrenheit

Use 9x11" baking pan at least 1" deep

Ingredients

- 2/3 package graham cracker crumbs
- 1 package butterscotch chips
- 1 package semisweet chocolate chips
- 1 package white chocolate chips
- 1 package shredded coconut
- 1 package crushed nuts (optional!)
- 1 can sweetened condensed milk (fat-free options available)
- 2 sticks of butter

Directions:

Melt butter and pour into ungreased baking pan. Dump and pack down the 2/3 package of graham cracker crumbs. Layer the butterscotch chips, semi sweet chocolate chips, white chocolate chips, nuts (if used), and shredded coconut. Pour the condensed milk over the top. Bake at 350° for 35-40 minutes. The coconut layer will begin have golden brown edges. Allow to cool overnight before cutting

Notes:

- When creating graham cracker layer try to make layer as level as possible, often the edges will be more deep and as a result crumble slightly when cut into.
- When spreading the condensed milk take care to cover entire pan. If nessassary use an additional half can and bake for an additional 3-6 minutes
- Friends have lovingly nicknamed these bars "diabetes bars". Bake and eat in moderation!