



## Seven Layer Bars (Magic Bars)

I enjoy making “retro” desserts. Most are made quick and with ease, but I hate any recipes that start with one box of cake mix!

The first mention of Seven Layer Bars was in a 1968 story about the Murphy families special holiday recipes in The Daily Telegram of Eau Clair, Wisconsin. The ingredients were the same just the amount was different.

9x13-inch pan, lined with foil, sprayed with a non-stick spray

Preheat oven to 350°F

Makes 2 dozen bars

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

In a medium bowl, combine butter and graham crackers until it looks like wet sand. Press into bottom of prepared pan, set aside.

In a large bowl, combine semi-sweet chocolate and butterscotch chips, coconut, and pecans. Sprinkle over the graham cracker crust.

Drizzle sweetened condensed milk over the top of the mixture.

Place into preheated oven for 25 to 30 minutes or until the top of the coconut is light brown.

Let cool completely, before cutting into 24 pieces.