



Hello Dolly Bars

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

24

Description

Making and eating Hello Dolly bars have been a tradition in our family for a long time Every Christmas we always have to make these

Ingredients

- - 1 ½ cups graham cracker crumbs - ½ cup butter
- melted - 1 (14 ounce) can sweetened condensed milk - 1 ½ cups semisweet chocolate chips - 1 cup chopped walnuts - 1 cup shredded coconut - ½ cup white chocolate chips

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Mix graham cracker crumbs and melted butter together in a bowl until evenly moistened; press into the bottom of a 9x13-inch baking dish. Pour 1/2 of the can of sweetened condensed milk over the graham cracker crust. Sprinkle semisweet chocolate chips
2. walnuts
3. coconut
4. and white chocolate chips over the graham cracker crust; gently press chocolate
5. nuts
6. and coconuts into the crust. Drizzle remaining 1/2 can of condensed milk over the top. Bake in the preheated oven until fragrant and coconut is golden
7. 25 to 30 minutes. Cool completely before cutting into squares.