

Seven Layer Cookie Bars

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

24

Description

These 7layer cookies with chocolate coconut butterscotch chips and chopped nuts are easy to make easy to share and sure to satisfy your sweet tooth

Ingredients

- - 1 ½ cups graham cracker crumbs - ½ cup butter or margarine
- melted - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 1 cup semi-sweet chocolate chips - 1 cup butterscotch-flavored chips - 1 ? cups flaked coconut - 1 cup chopped nuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C) or 325 degrees F (165 degrees C) for a glass baking pan. Mix graham cracker crumbs and butter together in a small bowl until combined. Press crumb mixture firmly on the bottom of a 13x9-inch baking pan. Pour sweetened condensed milk evenly over crumb mixture; layer evenly with chocolate chips and butterscotch chips. Top with flaked coconut and sprinkle over chopped nuts; press down firmly with a fork. Bake in the preheated oven until lightly browned
2. about 25 minutes. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.