

KICKED UP THROWBACK COOKIE BARS

Some people call these “Hello Dolly Cookies.” The gang at Eagle Brand calls them “Magic Cookie Bars.” I call them just plain delicious. I’m sure many a mom had these waiting for their kids after school. They are classics with a great combination of textures and flavors thanks to the condensed milk and candy morsels.

As most of you know, I’m not the baker in the family, but my husband does his own version with a new find – espresso chocolate chips. Thank you Nestlé Toll House for creating these amazing new treats. My husband was lucky that the bag wasn’t empty by the time he decided to bake his last batch!

INGREDIENTS

1 sleeve + 3 graham crackers

9 tablespoons salted butter (melted)

1 14-oz can of sweetened condensed milk

1/2 cup chocolate chips

1/2 butterscotch chips

1/2 cup white chocolate ships

1/2 cup espresso chips

5 oz flaked coconut

1 cup of chopped nuts (optional)

PREPARATION

Heat oven to 350.

Line a 9 x 13 baking pan with non-stick aluminum foil.

Crush graham crackers and combine with melted butter. Press into bottom of prepared pan.

Sprinkle coconut, chips and nuts over graham crackers.

Evenly pour sweetened condensed milk over the coconut, chips and nuts.

Bake for 25 – 30 minutes.

Let cool.

Lift out by aluminum foil and place on cutting board. Cut out desired sized squares.

Note: Nuts are optional and chips can be added in any combination as long as they equal approximately 2 cups in total. You can also substitute dried fruit or M&M's for any of the candy chips.