

MAGIC BARS aka EAGLE BRAND 7-LAYER BARS

You will need a 13" x 9" x 2" pan for this recipe. It is quick and easy and these are always crowd-pleasers, except for those that don't like pecans or coconut.

You may need a small food processor to make the crumbs, especially if you use the cookie option.

INGREDIENTS:

- 1 1/2 cups graham cracker crumbs or Pecan Sandie cookie crumbs packed
- 1/2 cup (1 stick) REAL butter, melted
- 1 (14 oz.) can of sweetened condensed milk like Eagle Brand, NOT evaporated milk like Milnot
- 1 cup (6 oz.) butterscotch-flavored chips
- 1 cup (6 oz.) semi-sweet chocolate chips
- 1 1/3 cup packed flaked, sweetened coconut
- 1 cup chopped nuts (I like pecans the best).

DIRECTIONS:

Preheat oven to 350 degrees (325 degrees for a glass pan)

1. Spray pan lightly with Pam or Baker's Joy.
2. Pour melted butter into pan.
3. Sprinkle crumbs evenly over butter, but do NOT press down.
4. Pour condensed milk evenly over crumb layer.
5. Sprinkle chips evenly.
6. Sprinkle nuts evenly.
7. Sprinkle coconut evenly.
8. Press down with a spatula or other flat surface, like the bottom of a large measuring cup, over entire pan. Press firmly, but don't smash.
9. Bake 20-25 minutes or until lightly browned. You should see some browned coconut and some still white. The center may shake a little, but that is okay - it will firm up once the pan has cooled. Do not attempt the toothpick test for doneness because it doesn't apply to this recipe - the bars will not seem completely baked, but that is okay. These are easy to overbake and burn - I speak from experience – so keep a close eye on them!
10. Allow to cool thoroughly before cutting and in most cases, it is best to chill them in the fridge (after they have cooled for at least an hour).
11. Cut in to squares or diamonds. Leftovers can be kept covered at room temperature or in the fridge, but they taste the best when at room temperature.

TIPS:

Buy a quality, name brand coconut like Baker's and not the store or value brand - I've tried some of them and they are not as sweet and in one case a bag was even somewhat sour!!

Save an extra dollar or so on your grocery bill and instead of Eagle Brand buy the store brand or Meadow Gold brand of sweetened condensed milk. I don't like the Walmart brand as it doesn't seem as thick as other brands.

Be sure to use SEMI-sweet chocolate chips. I like to use the Ghirardelli 60% cocoa bittersweet chips I get at Sam's Club (I use a LOT of chips). This recipe is obviously very sweet and you don't want to make it sickening sweet with regular toll house morsel chips. The bittersweet chips are slightly sweet, but add a nice contrast to all the sugar otherwise in this recipe.

This recipe is very versatile. With the huge variety of chips out on the market now, I suggest you try different combinations to see what you like best. Or even substitute M&M's or Oreo pieces for the chips. You get the idea.

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