



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Seven Layer Magic Bars

1 cup unsalted butter, melted
3 cups graham cracker crumbs
2 2/3 cups sweetened flaked or shredded coconut
2 cups semisweet chocolate chips
2 cups of butterscotch chips
2 cups chopped walnuts or pecans
2 - 14 ounce cans of sweetened condensed milk

Preheat oven to 350 degrees and place the rack in the center of the oven.

Have ready a 9 x 13 inch baking pan.

Melt the butter and pour it into the bottom of your pan. Sprinkle the graham cracker crumbs evenly over the butter. Sprinkle the coconut over the crumbs. Sprinkle the chocolate chips over the coconut. Sprinkle the butterscotch chips over the chocolate chips. Sprinkle the nuts over the butterscotch chips. Finally, drizzle the sweetened condensed milk over all the ingredients.

Do not mix the ingredients together, just layer them.

Bake in the preheated oven for about 30 to 35 minutes or until a toothpick inserted into the middle of the squares comes out clean. Remove from oven and place on a wire rack to cool. Cut into squares. Store in the refrigerator. These bars can be frozen.

Makes about 32 - 2 inch squares