

Seven-Layer Bars (or Magic Bars)

Yield: 18 bars

1 cup sweetened flaked coconut
8 tablespoons unsalted butter
9 graham crackers, crushed
1 cup finely chopped walnuts
1 cup semisweet chocolate chips
1/2 cup white chocolate chips
1/2 cup butterscotch chips
1 (14 oz) can sweetened condensed milk

Preheat the oven to 350°F with the oven rack adjusted to the lower-middle position. Butter a 9- x 13-inch pan and line with parchment paper so that there is overhang that will help in easy removal of the baked bars.

Spread the coconut flakes on a rimmed baking sheet and bake until the outer flakes just begin to brown, about 8 minutes; set aside. Meanwhile, heat the stick of butter in the lined baking pan in the oven, until completely melted.

Remove the pan from the oven and take turns tipping each side so that the butter spreads evenly across the bottom. Sprinkle the graham cracker crumbs over the melted butter and toss until the butter is absorbed and the crumbs are evenly distributed. In order, sprinkle the walnuts, semisweet chocolate chips, white chocolate chips, butterscotch chips, and coconut over the graham cracker crumbs. Pour the condensed milk evenly over the top.

Return the pan to the oven and bake until the top is golden brown, about 25 minutes. Cool in the pan on a wire rack to room temperature, about 2 hours. Remove the bars from the pan using the parchment overhang. Transfer to a cutting board and cut into 2 x 3-inch bars. If the bars are still soft and falling apart, cool in the refrigerator until firm before continuing to cut.

Source: [The New Best Recipe](#)