

## Hello Dolly Bars

Ingredients for 9x13 or two 8x8:

- 1 ½ cup graham cracker crumbs (12 graham crackers)
- ½ cup melted butter
- 1 cup semi sweet chocolate chips
- 1 cup butterscotch chips
- 1 cup sweetened coconut shreds
- ½ cup chopped pecans
- 14 oz can of sweetened condensed milk

Ingredients for larger dish:

- 2 ¼ cups graham cracker crumbs (18 graham crackers)
- ¾ cups melted butter
- 1 (12oz) bag of semi sweet chocolate chips (1 ½ cups)
- 1 (11oz) bag of butterscotch chips (1 ½ cups)
- 1 ½ cups sweetened coconut shreds
- ¾ cups chopped pecans
- 14 oz can of sweetened condensed milk (a bit more okay but don't overdo it)

Directions:

1. Preheat your oven to 350°F (175°C).
2. Line your pan (or pans) with parchment or grease them lightly (this mixture will stick).
3. Mix graham cracker crumbs and butter together until all the graham crackers are moist. Press into your prepared pan.
4. Sprinkle toppings evening over your crust in this order:
  - Semi sweet chocolate chips
  - Butterscotch chips
  - Coconut shreds
  - Pecans
5. With a small spatula or spoon, drizzle the whole can of sweetened condensed milk over the top of your pan(s). Try to cover as much of the topping as you possibly can.
6. Bake until golden brown.
  - 9x13 or larger pan: 20-25 minutes
  - 8x8 or 9x9: 15-20 minutes
7. Allow to cool COMPLETELY before cutting. Store them in the refrigerator for the best texture.