Eagle Brand Magic Cookie Bars

Ingredients

- 1/2 cup butter or margarine
- 1 1/2 cups graham cracker crumbs
- 1 can Eagle Brand condensed milk
- 1 pkg (6 oz) chocolate chips
- 1 pkg (6 oz) butterscotch chips
- 1 can (3 1/2 oz) flaked coconut
- 1 cup chopped nuts (pecans or walnuts)

Instructions

1. In a 13x9 inch baking pan, melt butter.
2. Remove from heat and sprinkle graham cracker crumbs over butter. Press down lightly.
3. Pour condensed milk evenly over crumbs.
4. Top with chocolate chips, butterscotch chips, coconut, and nuts. Press down gently.
5. Bake at 350°F for 25-30 minutes or until golden brown.
6. Cool. Cut into 3x1 1/2 inch bars.

Makes 24 bars.

Eagle Brand Magic Cookie Bars

½ cup butter or margarine
1½ cups graham cracker crumbs
1 can Eagle Brand condensed milk
1 Pkg (6oz) chocolate chips
1 Pkg (6oz) butterscotch chips
1 can (3½oz) flaked coconut
1 cup chopped nuts (pecans or Walnuts)

In a 13x9 in baking pan melt butter. Remove from heat, sprinkle crumbs over butter. Press down lightly.

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Pour condensed milk evenly over crumbs. Top with chocolate chips, butterscotch chips, coconuts and nuts, Press down gently. Bake at 350°F for 25-30 minutes or until golden brown. Cool. cut into 3x1½ inch bars.

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