

Chocolate and Pecan Bars

Yields about 24 bars

Ingredients

- 1 c. all-purpose flour
- 1 c. graham-cracker crumbs
- 2/3 cup sugar
- 1/2 tsp. salt
- 3/4 c. (1 1/2 sticks) butter or margarine
- 2 eggs (divided)
- 1 can sweetened condensed milk
- 1/2 c. cocoa
- 1 1/2 tsp. vanilla
- 1/2 c. flaked coconut
- 1 c. chopped pecans

Instructions

1. Heat oven to 350°F.
2. In a large bowl, stir together flour, graham-cracker crumbs, sugar, and salt.
3. Add butter; cut in until mixture resembles coarse crumbs.
4. Stir in 1 beaten egg.
5. Press evenly onto the bottom of an ungreased 13x9x2" baking pan.
6. Bake 25 minutes or until golden.
7. In a large mixer bowl, beat sweetened condensed milk, cocoa, remaining 1 egg, and vanilla.
8. Pour over baked layer.
9. Sprinkle coconut, then pecans, over top.
10. Bake 25 minutes or until set.
11. Cool completely.
12. Cut into bars.

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