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MAGIC BARS (gluten free)



One bite of these delicious treats and you'll be hooked! The flavor combination of chocolate, butterscotch, nuts, and coconut is magic in your mouth. Whether you call them Magic Bars, Seven-Layer Bars, or Hello Dolly Bars, this popular dessert is super easy to make, and convenient to take along anywhere. Make plenty, because (just like magic), they'll disappear!!

Makes: 28 squares (More or less... depending on how you cut them!)

INGREDIENTS

Gluten free graham crackers
(enough to make 4 c. crumbs)
2 large eggs
4 Tbsp. butter + a little for pan
1 $\frac{3}{4}$ cup semi-sweet chocolate
chips

1 cup butterscotch chips
1 cup walnuts
2 cups shredded coconut
1 can sweetened condensed
milk (14 oz.)

Also Needed:
9x13 baking dish
Parchment paper
Large zip-lock bag
Rolling pin

GETTING READY

1. Cut a piece of parchment to fit across the width of the pan, long enough that it extends over the edge a couple of inches on each side. You'll use the extra that hangs over to lift the bars out of the dish later.
2. Put 4T butter into a microwaveable bowl. Melt in microwave. Set aside.
3. Butter your baking dish (with a little solid butter, not the melted) to help the parchment stick.
4. Lay in the parchment paper and smooth it out.
5. Chop nuts. Set aside.
6. Make graham cracker crumbs: Put crackers into zip-lock bag, zip it shut, and crush them with a rolling pin until you have fine crumbs.
7. Preheat oven to 350°

LET'S GET STARTED

1. Crack the eggs into a small bowl, and whisk.
2. Pour crumbs into a medium-sized bowl.
3. Add eggs to crumbs. Stir until eggs are thoroughly blended in.
4. Stir melted butter into crumb mixture.
5. Spread crumb mixture onto parchment in baking dish.
6. Using a small spatula, press crumb mixture into pan.
7. Spread chocolate chips evenly over the graham cracker crumb base.
8. Spread butterscotch chips evenly over the chocolate chips.
9. Spread nuts evenly over the chips.

10. Spread coconut evenly over everything.
11. Using small spatula, firmly press down the coconut over entire surface.
12. Pour sweetened condensed milk evenly over coconut so that entire surface is covered.
13. Bake at 350° on lower rack for about 20 minutes, and until outer edges of coconut are very lightly golden.
14. Remove from oven and allow to cool completely before cutting. I like to make my Magic Bars the night before I need them, and allow them to cool overnight on the counter, covered with plastic wrap.
15. When cooled, run a knife along the outer edges that don't have parchment.
16. Carefully lift out the Magic Bars, using the parchment paper.
17. To cut Magic Bars PERFECTLY, trim off the outer golden edges first. (This part is still completely edible, of course.) Then, slice the rest into small squares, rectangles, or diamonds. Magic Bars are incredibly delicious, but very rich, so I usually make small squares (less guilt when I eat six of them!).

Tip: *Customize these delicious bars to your liking by increasing/decreasing different toppings (more coconut, less butterscotch, etc.). Enjoy!*