

7 layer cookies

Ingredients:

- 1 stick butter or margarine, melted
- 1 1/2 c. graham cracker crumbs
- 1 c. chocolate chips
- 1 c. butterscotch chips
- 1 c. coconut flakes
- 1 can condensed milk
- 1/2 c. chopped walnuts or pecans

Directions:

Preheat the oven to 325.

Pour the melted butter into a 13 x 9 baking pan.

Place the graham crackers in a Ziploc bag and use a rolling pin to crush them.

Add graham cracker crumbs to the baking pan and press evenly into the butter so it forms an even crust on the bottom of the pan.

Sprinkle chocolate chips evenly over the graham cracker.

Repeat with the butterscotch chips, sprinkling evenly over chocolate chips.

Sprinkle coconut evenly over everything.

Drizzle condensed milk evenly over the whole dish.

Sprinkle nuts evenly over the cookies.

Bake for 30 to 40 minutes.

Remove from oven then allow to cool.

Cut into small bars and enjoy!

Tip: Try to keep the coconut and milk towards the center of pan so the edges don't burn.