



Magic Bars by Ricky Tyson

Ingredients

- 1/2 cup butter or margerine, melted
- 1 1/2 cups graham cracker crumbs
- 14 oz Sweetened Condensed Milk (I use Eagle Brand)
- 2 cups semisweet chocolate morsels
- 1 1/3 cups flaked coconut
- 1 cup chopped walnuts

Instructions

1. Heat oven to 350 degrees F (325 degrees for glass dish). Coat 13x9-inch baking pan with no-stick cooking spray.
2. Combine butter and graham cracker crumbs. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over the crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork.
3. Bake for 25 minutes or until lightly browned. Cool then cut into bars or diamonds. Store covered at room temperature.