

## Magic Cookie Bars

### Ingredients:

- Cooking spray
- 1 ½ cups (6 oz) graham cracker crumbs
- 6 Tbsp (3 oz) unsalted butter, melted
- ¼ tsp kosher salt
- ½ cup (about 3 oz) bittersweet chocolate chips
- ½ cup (about 3 oz) butterscotch chips
- 2/3 cup (about 3 oz) sweetened flaked coconut
- ¼ cup (about 1 oz) chopped pecans
- 14 oz can (about 1 cup) sweetened condensed milk
- Sea salt

### Step 1

Preheat oven to 350 degrees F. Spray an 8-inch square baking pan with cooking spray, line the bottom and sides with parchment paper.

### Step 2

Using a fork, stir together crumbs, melted butter, and salt in a medium bowl until evenly combined, about 1 minute. Transfer mixture to prepared pan, and gently press to form a flat layer. Sprinkle chocolate chips and butterscotch chips over crust. Top with coconut and pecans, and drizzle sweetened condensed milk over top.

### Step 3

Bake in preheated oven until lightly browned around the edges and top, about 25 minutes. Cool completely in pan on a wire rack, about 1 hour. Sprinkle with sea salt and cut into 16 bars.