

## **Sarah's Classic Seven-Layer Bars**

**Makes: 20 to 24 bars**

### **Ingredients:**

2 cups graham crackers, (about 14 full-size crackers)  
½ cup (1 stick) unsalted butter, melted  
1 can (14-ounces) sweetened condensed milk  
1 cup semi-sweet chocolate chips  
1 cup butterscotch chips  
1 cup pecans, coarsely chopped  
1 cup shredded coconut flakes (sweetened or unsweetened)



### **Directions:**

Preheat the oven to 350 degrees. Line a 9 x 13-inch baking pan with aluminum foil (or parchment paper), slightly overhanging the sides for easy removal. Lightly grease the bottom and sides of the foil with butter or cooking spray.

Break the graham cracker into pieces and place them in a food processor or blender and blend them into fine crumbs.

Transfer the cracker crumbs to a medium bowl and add the melted butter. Stir well until combined, then press the mixture evenly into the bottom of the prepared pan.

Pour the sweetened condensed milk over the crumb coating, pouring back and forth to cover the surface. Use an offset spatula or knife to gently smooth it into an even layer.

Sprinkle the chocolate chips over the milk, followed by the remaining ingredients, in given order. Use a fork to firmly press the toppings into the mixture.

Bake in the center of the oven for 25 to 35 minutes, until golden brown and toasted (I like to have all the coconut toasted so I bake for 35 minutes). Remove the pan from the oven and place it on a wire rack to cool completely. Cut into bars when cool.

**To store:** Place the bars in an airtight container and refrigerate for up to 1 week or freeze for several months.

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