

MAGIC COOKIE BARS

INGREDIENTS

225 ml	graham crumbs
90 ml	melted margarine or butter
90 ml	brown sugar
60 ml	flour

1 can	condensed milk
300 ml	flaked coconut
250 ml	chocolate chips
125 ml	chopped pecans

1. Preheat oven to 350 F.
2. Mix together flour, graham crumbs and brown sugar. Add the melted margarine and stir until crumbly and well blended.
3. Flatten crumbs in the bottom of an 8 x 8 " pan and bake for 7 min.
4. Take out of oven and pour 3/4 of a can of condensed milk over the base. Sprinkle with the coconut and then the chocolate chips. Sprinkle with the chopped pecans and press down on them a little bit.
5. Lightly drizzle the remaining condensed milk over the top of the pecans to seal all the ingredients in place.
6. Bake for 25 min or till coconut and condensed milk are very lightly browned.
7. Remove from oven and cool. Run a knife around the edges and then store in fridge. Once it is chilled then cut into squares.