

Sugar Bomb Bars

- 1 1/2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 1 cup chopped walnuts (or whatever nuts you like)
- 3/4 cup semisweet chocolate chips
- 3/4 cup butterscotch chips
- 1 1/2 cups flaked coconut
- 1 1/3 cups sweetened condensed milk

Directions

1. Preheat oven to 350 degrees.
2. In a 9 x 13 inch pan pour in melted butter. Sprinkle the graham cracker crumbs evenly over the butter. Next place the chopped nuts over the crumbs, and spread the chocolate and butterscotch chips over the nuts. Add the coconut over all, and pour the milk evenly over the top.
3. Bake 25 to 30 minutes or until lightly brown on top. Cool at least 20 minutes then cut into desired sized bars.

www.melissalikestoeat.com