

Original Magic Bars with Variations

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1- 1/2 cups graham cracker crumbs (about 8 planks)
- 1/2 cup (1 stick) butter, melted
- 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
- 1 cup semisweet chocolate chips
- 1- 1/3 cups flaked coconut
- 1 cup chopped nuts (walnuts, pecans)

Instructions

1. Preheat oven to 350 degrees F.
2. In small bowl, combine graham cracker crumbs and butter; mix well.
3. For easier removal, line a 13×9-inch baking pan with buttered foil or parchment paper.
4. Press crumb mixture firmly in bottom of pan.
5. Pour condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients in the order listed. Press down firmly into the condensed milk layer.
6. Bake for 25 minutes or until lightly browned.
7. Run a knife around the edge of the pan while still warm to loosen.
8. Cool on a wire rack.
9. Once cooled, cut into squares, bars or diamond shapes.
10. Store covered at room temperature or in the refrigerator.

Notes

Hello Dollies Variation: What makes these 7-Layer Bars and I "think" what sets apart Hello Dollies from regular Magic Bars, is the addition of 1 cup of butterscotch chips along with the 1 cup of chocolate chips. All other ingredients are the same, though in some recipes, I have noticed that the graham cracker crumbs and the coconut are reduced. Peanut butter flavored chips or white chocolate chips may also be substituted for butterscotch flavored chips.

Variations: Substitute crushed cornflakes for the graham cracker crumbs. Substitute 1/2 cup of the chocolate chips for butterscotch chips, peanut butter chips, white chocolate chips, or a mixture; add 1 cup dried cranberries; substitute 2 cups chocolate covered peanuts for the chocolate chips and chopped nuts; substitute 2 cups plain M&Ms for the semisweet chocolate chips.

Great holiday idea! Use only white chocolate chips (NO semi-sweet ones), add in some dried cranberries, and drizzle the top with some thinned raspberry jam after baking.

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