

Double Chocolate Magic Cookie Bars

As seen on CakeSpy.com

Makes about 24

- 1 Package CJ's double chocolate cookie mix
- 4 tablespoons unsalted butter, melted
- 2 large eggs, room temperature
- 1 (14 ounce) can sweetened condensed milk
- 2 cups semisweet chocolate morsels or chunks
- 1/2 cup butterscotch morsels
- 1 1/2 cups flaked coconut (see recipe note)
- 1 cup chopped nuts (I used a mix of toasted walnuts and pecans)

Preheat your oven to 325 degrees F. Generously grease a 9x13-inch pyrex type baking pan.

In a large bowl, combine the CJ's Double Chocolate Cookie Mix, two eggs, and melted butter.

Stir until combined. Press the mixture into the bottom of the greased baking pan.

Pour the sweetened condensed milk on top of the cookie base. Scatter the chocolate morsels, butterscotch morsels, flaked coconut, and chopped nuts on top, aiming for even distribution.

Use a fork or spatula to press down if needed.

Bake for 25 minutes, or until evenly golden. I like to turn the pan halfway through baking (at about the 12 minute mark).

Remove from the oven, and let the entire tray cool on a wire rack until room temperature. Slice and serve.

Store leftovers, well wrapped, at room temperature for up to 5 days. These bars can also be frozen for up to 1 month.