



Seven Layer Bars

Easy to make, sweet, and chewy; these cookies are a classic recipe everyone can enjoy. Made with [Pamela's Honey Grahams](#).

Yield: over 100 1-inch square cookies, or forty-eight 1.5-inch squares

Ingredients

FOR THE CRUST

- 1 (7.5 oz) box [Pamela's Honey Grahams](#)
- 6 tablespoons butter, melted
- ¼ cup sugar

FOR THE TOPPING

- 1 (14 oz) can sweetened condensed milk
- 1 cup dried, small coconut flakes, about 3 ounces
- 1 cup walnuts (or other nuts), chopped
- ½ cup semisweet chocolate chips
- ½ cup milk chocolate, white chocolate, or butterscotch chips

Directions

Preheat to 350° with rack in the center. Line a 9 x 13-inch sheet pan or bar pan with parchment paper and coat with nonstick cooking spray.

TO MAKE THE CRUST: Crust can be made with food processor or by hand. If using food processor, put Honey Grahams into the bowl of processor and pulse to make crumbs. Add melted butter and sugar and run processor until well mixed. If making by hand, put Honey Grahams into plastic bag and crush to make fine crumbs. In a bowl, mix together crumbs, melted butter, and sugar until evenly combined.

Press dough into bottom of prepared pan. Lay a piece of parchment paper over dough and press down with finger tips to get a smooth firm crust. Bake 10 to 12 minutes until puffy in spots or until butter looks like it is sizzling in the pan. Cool completely on a wire rack.

TO TOP CRUST: Once crust is cool, pour condensed milk over the whole crust. Cover with a layer of coconut flakes, then a layer of nuts, and finally a layer of chocolate chips. Press layers down firmly.

TO BAKE: Bake for 25 to 29 minutes until golden brown. Cool completely before cutting.

Lift bars out of the pan with the help of the parchment paper; remove parchment paper. Using a long straight-edge knife sprayed with nonstick cooking spray, cut into squares.

If not eating bars right away, store them in between layers of wax paper in airtight container.

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