

Magic Cookie Bars

- 2 cups graham wafer crumbs
- $\frac{3}{4}$ cup butter, melted
- 1 can Eagle Brand Regular or Low Fat sweetened condensed milk
- 1 $\frac{1}{3}$ cups semi-sweet chocolate chips
- 1 $\frac{1}{3}$ cups toffee bits
- 1 $\frac{1}{3}$ cups chopped pecans (optional)
- 1 $\frac{1}{3}$ cups flaked coconut (optional)

Preheat oven to 350.

Combine graham crumbs with butter.

Press evenly onto parchment-lined 13 x 9" baking pan.

Pour Eagle Brand evenly over crumb crust.

Sprinkle with toffee bits & chocolate chips (pecans & coconut if desired).

Press down firmly.

Bake 25-30 minutes or until lightly browned.

Cool thoroughly and cut into bars.

(Store loosely covered at room temperature.)