

Seven Layer Cookies

<http://userealbutter.com/2012/11/07/seven-layer-cookies-recipe/>
from [the Eagle Brand site](#) even though I use an organic brand instead

1 1/2 cups graham cracker crumbs
1/2 cup butter, melted (plus extra for greasing the pan)
14 oz. (1 can) sweetened condensed milk
1 cup butterscotch chips
1 cup semi-sweet chocolate chips
1 1/3 cup flaked or shredded coconut
1 cup chopped nuts

Brush some melted butter on the inside of a 9×13-inch baking pan. If you want to cut the bars neatly, line the pan with parchment paper and brush more melted butter on the parchment paper for ease of release. Otherwise, you can omit the parchment paper if you plan to cut the bars in the pan. Preheat the oven to 350°F. Mix the graham cracker crumbs together with 1/2 cup melted butter and press the mixture evenly over the bottom of the pan. Pour the sweetened condensed milk over the graham cracker crust. Sprinkle the butterscotch chips evenly over the sweetened condensed milk and repeat for the chocolate chips. Scatter the coconut over the chips and finally top with chopped nuts. Bake for 25 to 30 minutes or until the tops begin to turn golden. Remove from oven. Use a knife to loosen the edges from the pan and let cool in the pan. If you used parchment, when the bars have cooled, lift the whole thing from the pan by the parchment and then slice. Makes 2 1/2 dozen.