

magic magic magic



Oh my goodness. So much has been happening in my life lately. My husband got a new job. I got a new job. It feels like I'm living in a blender at the moment. We feel beyond blessed and tested and stretched and crazy. You know, all of the things that you're supposed to feel when your life is moving in new and terrifying directions. When I get freaked out by all of the change blowing in, I have to stop and remind myself that I've spent the last year begging for everything that I'm witnessing.

Once I'm done saying thank you to the Universe? I make magic cookie bars.

No, not every time. I'd weigh 300 pounds.

I first discovered magic cookie bars (as they are known in our house) at my mother-in-law's house. We had dessert after a family meal and there were these mushy little squares. I think I ate my weight in them. If you've had a magic cookie bar, you know what I'm talking about. They're good. Crazy good. One might say they're life changing. After having them a couple different times for various family functions I begged for the recipe. I needed to know how to make that joy happen for myself. I was stunned when I learned that the recipe was on the back of a sweetened condensed milk can.

That's right. They're just like the ruby slippers. You had the magic all along, you just needed somebody to tell you how to use them. The best part is that they're so simple and easy

to make that you'll never want to make another dessert again, ever. They take no time to put together. You can keep the supplies for them on hand so that you can whip them up when you have to bring a little something to a dinner party or potluck that you were otherwise unprepared for. You'll look like a genius, guaranteed.

Shhhhh! Don't tell! I never do.

What?

1 1/2 cups graham cracker crumbs

1/2 cup (1 stick) butter or margarine melted

1 (14 oz) can Sweetened Condensed Milk (I use Eagle Brand)

2 cups milk chocolate chips

1 1/3 cups flaked coconut

1 cup chopped nuts

How?

Pre-heat oven to 350. In a small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13 x 9 inch baking pan. Pour sweetened condensed milk evenly over crumbs. Layer evenly with remaining ingredients and press down with a fork. Bake for 25ish minutes (I think they're better when they're a little under done) or until lightly browned. Cool. Chill if desired. Cut into bars. My MIL kicks the recipe up a notch by using one cup of chocolate chips and one cup of butterscotch chips. I LOVE the recipe this way. It gives them a little depth of flavor. You can really use any chip flavor combination. Peanut butter and chocolate or white chocolate. Whatever

flavors you like would be amazing. If you're not a coconut or nut fan you can leave either or both of those ingredients out. I actually like to throw the nuts into a food processor so the pieces are really small, but that's just a person preference.

What are you waiting for? Go! Make some right now, then come over to my house!