



7 Minutes To Heaven Bars

Only seven ingredients are needed for these heavenly cookie bars. They're absolutely delicious with a caramelized layer of coconut, chocolate chips, chopped pecans baked on a buttery, graham cracker crust!

INGREDIENTS

2 cups Graham Cracker Crumbs, about 18 full Graham cracker sheets

½ cup Unsalted Butter, melted

1 cup Semi-Sweet Chocolate Chips

1 cup @FarmFreshNuts Chopped Pecans

1 cup Shredded Coconut Flakes

14 oz Sweetened Condensed Milk

1 tablespoon Sea Salt Flakes, optional

INSTRUCTIONS

Adjust the oven rack to the 2nd or 3rd level (above middle) and preheat the oven 350°F. Lightly spray an 8-inch square baking pan with a flour-based baking spray. Optionally, you can fit the pan with a parchment paper sleeve. Set to the side.

Mix your graham cracker crumbs together with the melted unsalted butter until well blended, then spread the mixture into the bottom of the prepared 8-inch baking pan, patting it down to create an even layer.

2 cups Graham Cracker Crumbs, ½ cup Unsalted Butter

Add the layer of semi-sweet chocolate chips, followed by the chopped pecans, then the coconut flakes.

1 cup Semi-Sweet Chocolate Chips, 1 cup Chopped Pecans, 1 cup Shredded Coconut Flakes

Pour the sweetened condensed milk over the top, spreading it out evenly (as best you can—don't worry if the coconut starts to mix in as you do this). Sprinkle with some sea salt flakes over the top (optional).

14 oz Sweetened Condensed Milk, 1 tablespoon Sea Salt Flakes

Bake for 20-25 minutes at 350°F until the top is a light golden brown.

Cool completely on a wire cooling rack, then cut into squares.

Keep the bars stored in the refrigerator in an airtight container.