THE J.M. SMUCKER Co

Magic Cookie Bars with Dulce de Leche

Prep Time	Cook Time	Serves	Difficulty
8 mins	30 mins	36	N/A

Ingredients

- 2 cups (500 mL) graham wafer crumbs
- 3/4 cup (175 mL) butter, melted
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce

  Dulce de Leche Caramel Flavoured Sauce

- 1 1/3 cups (325 mL) chopped pecans
- 1 1/3 cups (325 mL) semi-sweet chocolate chips
- 1 1/3 cups (325 mL) flaked coconut

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9” x 13” (3.5 L) baking dish with parchment paper, overlapping the two longer sides for easy removal.

Step 2:

Combine graham crumbs with melted butter in a medium bowl; press evenly onto parchment-lined 9” x 13” (3.5 L) baking dish.

Step 3:

Pour caramel flavoured sauce evenly over crumb crust.

Step 4:

Sprinkle with pecans, chocolate chips and coconut; press down firmly.

Step 5:

Bake in preheated oven for 25-30 minutes or until lightly browned. Cool thoroughly and cut into squares.

Images

