

Butterscotch Coconut Bars

Prep Time: 10 minutes

Cook Time: 25-30 minutes

Cooling Time: 15 minutes

How To Store: Room temperature, airtight container

Ingredients

- 1/2 cup unsalted butter, melted
- 1 1/2 cups vanilla wafer crumbs
- 1 cup semisweet chocolate chips
- 2 cups butterscotch chips
- 1 (14 oz) can sweetened condensed milk
- 1 1/3 cups shredded coconut (optional)

Instructions

1. Preheat oven to 350°F (175°C).
2. Line a 13x9 inch baking pan with parchment paper. (or an 8x8 for thicker bars)
3. In a bowl, mix melted butter with vanilla wafer crumbs.
4. Spread the crumb mixture evenly into the bottom of the prepared pan.
5. Layer chocolate chips and butterscotch chips over the crumb base.
6. Pour condensed milk evenly over the chip layer.
7. Sprinkle shredded coconut over the top.
8. Bake in preheated oven for 25-30 minutes or until lightly browned.
9. Cool in pan on a wire rack before cutting into bars.