

SUGAR, SPICE, AND EVERYTHING NICE!



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Recipe Name: Magic Bars

Recipe Ingredients:

- 2 sticks butter
- roughly 3 cups of graham cracker crumbs
- a layer of chocolate chips
- a layer of sweetened condensed milk (approximately 1 to 2 cans)
- fresh ice cream

Optional toppings:

- chopped nuts
- coconut flakes
- butterscotch chips
- cereals

Recipe Instructions:

1. Melt the butter and pour into a 9x9 pan.
2. evenly sprinkle the graham cracker crumbs over the butter, do not mix.
3. sprinkle enough chocolate chips on top under it covers the graham cracker crumbs or as much as you like
4. add any other additional toppings you like, making sure to sprinkle them evenly until they just cover the previous layer.
5. Finish by pouring a can or more of sweetened condensed milk over everything until all ingredients are just covered.
6. bake in a preheated oven at 350 for 25-35 minutes, depending on oven temperature.

7. cool until the pan is warm enough to handle and immediately cut and serve the bars with ice cream on top or to the side and melted chocolate/caramel.

Notes:

1. If the pan is larger, you may need to double the recipe or use more cans of sweetened condensed milk.

2. Only layer the ingredients, do not mix. no sugar is necessary because the sweetened condensed milk contains a large quantity of sugar.

3. They taste the best served hot, almost immediately from the oven.