



[Hello Dolly Bars](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 10 minutes

Cook time: 30 minutes

Ingredients:

- 1 1/2 cups Graham Cracker Crumbs
- 1 stick Butter, melted
- 1 (14oz) can Sweetened Condensed Milk
- 1 1/2 Semi-Sweet Chocolate Chips
- 1 cup Baking Chips (butterscotch, white, caramel, etc – just not semi-sweet)
- 1 1/3 cups Flaked Coconut
- 1 cup chopped Pecans

Directions:

- Preheat Oven to 325°.
- Spray the bottom of a glass 13"x9" pan with non-stick spray.
- In a bowl, mix together Graham crumbs and melted butter
- Press Graham cracker mixture into bottom of the 13"x9" pan.
- Pour sweetened condensed milk evenly over Graham cracker crust.
- Spread all baking chips (semi-sweet and your second flavor) over the sweetened condensed milk.
- Spread coconut evenly over chips.
- Top with chopped pecans.
- Press down firmly with a fork to compress layers.
- Bake for 30 minutes at 325° or until lightly browned.
- Cool completely before cutting into bars.
- Store at room temperature.

Makes 20 Hello Dolly Bars