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Rayme's 7-Layer Incredible Bar Recipe ~

THE MOST INCREDIBLE 7-LAYER BAR EVER!!!

Once again, an amazing dessert bar recipe that will have your friends wanting their own copy of this recipe. And only SEVEN ingredients to layer on top of each other easily! A guaranteed hit at all of your holiday parties!

Needed:

9" x 13" inch baking pan
One package graham crackers (approximately 10 oz.)
One cube butter (1/4 pound)
One package chocolate chips (12 oz.)
One package peanut butter chips (12 oz.)
(OR substitute with one package butterscotch chips, white chocolate chips, etc.)
12 oz. shredded coconut
12 oz. chopped walnuts or pecans (or a combination of both)
One can sweetened condensed milk (14 oz.)

Crush graham crackers with wooden mallet directly in the pan.
Melt butter, pour onto graham cracker crumbs, mix and spread evenly over the entire bottom of the pan.
Spread chocolate chips evenly over graham cracker mixture
Spread peanut butter chips evenly over chocolate chips
Spread shredded coconut evenly over peanut butter chips
Spread chopped walnuts evenly over coconut
Drizzle condensed milk evenly over walnuts.

Pre-heat oven at 350 degrees & Bake for approximately **20-25** minutes until top edges are browned.

Let sit for 20 – 30 minutes. Cut into squares and serve!

Be prepared to make **MORE!!!**

Remember Rayme's safety first! If you get burned, stop what you are doing, immediately run cold water and then ice the burned area. Desert can set for a few minutes while you take care of yourself first!