Grandma Carter's Magic Cookie Bars

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
13 × 9 in pan, 24 bars	10 min	≈45 min	350 °F (177 °C)	169 kcal · 54 mg Na · 2 g protein

EQUIPMENT
Cake pan, 13 × 9 in

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Butter, unsalted	113 g	½ cup (1 stick)	Preheat the oven to 350 °F (177 °C). Melt the butter and pour it into the pan. Tilt the pan so the butter covers the bottom.
2	Graham cracker crumbs, Honey Maid	126 g	1½ cups	Sprinkle the crumbs evenly over the melted butter. Don't stir.
3	Nuts, chopped (optional), *pecans or walnuts*		1 cup	Layer these over the crumbs in this order: the nuts if you're using them, then the chocolate chips, then the coconut. Press down a little with your hand.
	Semi-sweet chips, Toll House	170 g	1 cup	
	Coconut, sweetened flaked	113 g	1⅓ cups	
4	Sweetened condensed milk, Eagle Brand	397 g	1 can (14 oz)	Pour the condensed milk evenly over everything.
5				Bake until the edges are golden, 20–25 min. Let it cool in the pan for 10–15 min, then cut 4 × 6 into squares.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Butter, unsalted	113 g	810	12	1
Graham cracker crumbs, Honey Maid	126 g	546	546	8
Semi-sweet chips, Toll House	170 g	850	—	12
Coconut, sweetened flaked	113 g	515	322	4
Sweetened condensed milk, Eagle Brand	397 g	1,323	407	31
Total		**4,045**	**1,288**	**56**
Per serving (1/24)		**169**	**54**	**2**

Nutrition: USDA FoodData Central: SR Legacy (unsalted butter, coconut; 84 g per cup of graham crumbs) and Branded Foods labels (Honey Maid, Toll House, Eagle Brand). Nuts not counted.

NOTES

- Nuts are your choice. 1 cup of pecans adds 753 kcal and 10 g protein, or ≈31 kcal per bar. 1 cup of walnuts adds 765 kcal and 18 g protein, or ≈32 kcal per bar.
- The card says 1 to 1½ cups of crumbs; this uses 1½. Unsalted butter because a salted-butter graham crust has come out too salty before.