

# Christmas Jewel Square

## Ingredients:

- $\frac{1}{2}$  cup butter, softened
- 2 cups graham crumbs
- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1 cup coconut flakes
- $\frac{1}{2}$  cup pecans, chopped
- $\frac{1}{2}$  cup walnuts, chopped
- $\frac{1}{2}$  cup sliced almonds
- $\frac{1}{2}$  cup dried blueberries
- $\frac{1}{2}$  cup dried cranberries, chopped
- $\frac{1}{2}$  cup red glaze cherries, chopped
- $\frac{1}{2}$  cup green glaze cherries, chopped
- 14 ounces canned condensed sweet milk



## Directions:

Preheat the oven to 350 degrees.

Prepare a 9×9" pan by lightly greasing the sides with butter and layering parchment paper in the bottom. Set aside.

Place the butter and graham crumbs in a bowl and stir with a spoon until the butter and crumbs have been fully incorporated.

Lightly press the graham crumb mixture into the bottom of the prepared pan. Do not press too firmly, just lightly and enough to create a solid base.

Sprinkle over the white chocolate chips and the semi-sweet chocolate chips as evenly as possible.

Drizzle over the entire can of condensed milk.

Next, evenly distribute the toppings in the following order: coconut flakes, pecans, walnuts, dried blueberries, dried cranberries, green glace cherries, red glace cherries, and almonds

Bake for 30 minutes. When the condensed milk is golden brown and starting to bubble, remove from oven and allow to fully cool before cutting into even-sized squares.