

# Fruitcake Magic Bars

## Ingredients:

- 2 cups graham cracker crumbs
- $\frac{1}{2}$  cup butter (melted)
- 1 cup white chocolate chips
- 1 cup golden raisins
- 1 cup almonds (chopped)
- 1 cup candied red and green cherries (glace cherries, quartered)
- 1 cup shredded coconut
- 1 can sweetened condensed milk (1 14-ounce can)

## Directions:

Preheat your oven to 350°F (175°C) and lightly grease a 9x13 baking pan.

In a medium mixing bowl, mix the graham cracker crumbs and the melted butter together. Then press the mixture evenly into the bottom of your prepared baking pan.

Layer the white chocolate chips, golden raisins, chopped almonds, candied red and green cherries, and shredded coconut on top of the graham cracker crust. Pour the sweetened condensed milk over the top evenly. \*Use a spatula to spread the sweetened condensed milk if needed.

Bake at 350°F (175°C) for 20-25 minutes or until the edges become golden. Completely cool before slicing into bars and serving.

