Cherry Magic Bars



Ingredients:

- 1½ cups graham cracker crumbs
- ½ cup butter, melted
- 1 can sweetened condensed milk, 14 ounces not evaporated milk
- 1 cup mini semi-sweet chocolate chips
- 1 cup candied cherries, chopped
- 1⅓ cups flaked coconut
- non-stick baking spray

Directions:

Preheat the oven to 350°F. Line a 9×13-inch baking pan with aluminum foil and spray the foil with non-stick baking spray.

In a medium bowl, combine the graham cracker crumbs with the melted butter. Stir until all the crumbs are moistened. Press evenly into the bottom of the prepared pan.

Pour the sweetened condensed milk evenly over the crumb mixture. Evenly layer the mini chocolate chips, chopped candied cherries, and flaked coconut over the top. Gently press the toppings into the sweetened condensed milk.

Bake for 28 to 32 minutes, or until set and lightly browned. Remove from the oven and allow to cool completely in the pan, on a cooling rack.

Once the bars are completely cooled, lift up the edges of the foil, to remove the magic bars from the pan. Cut into squares or individual bars.

A recipe from Ellen Folkman of https://familyaroundthetable.com/