

## LUCKY SEVEN COOKIE BARS

### INGREDIENTS

1 1/2 cups graham cracker crumbs  
1/2 cup butter (1 stick), melted  
1 cup coarsely crushed pretzels  
1 cup semi-sweet chocolate chips  
1 cup butterscotch chips  
1 cup toffee pieces (such as Heath Bits o' Brickle)  
1 cup coarsely chopped macadamia nuts  
1 cup shredded coconut  
1 (14 ounce) can sweetened condensed milk

### DIRECTIONS

Preheat oven to 350F. Prepare a foil sling for your 9x13 baking dish and spray with baking spray.

In a medium mixing bowl, stir together the graham cracker crumbs and the melted butter until well blended. Press mixture evenly into the bottom of the prepared baking pan. Scatter the crushed pretzels over the graham cracker layer, followed by the chocolate and butterscotch chips, the toffee pieces, the macadamia nuts and the coconut (the order is important). Finally, pour the sweetened condensed milk evenly over the coconut.

Bake for 25 minutes. Allow to cool in pan, about 2 hours, then remove with the sling and cut into 24 equal-sized squares.