



8 Layer Bars

Yields: 24 Servings

Total Time: 35 Minutes

When you're making a spread for the sweetest people you know, you need to bring a really great sweet treat for the grand finale. Something that's easy to handle, fun to make, and even more fun to eat. We've got one of our favorite desserts of all time, 7 Layer Bars, with an extra layer for these women that just do so much extra stuff for us. That new layer? 24 karat gold, baby! A little bling never hurts, and if anything, can make someone feel that extra touch of specialness that we all deserve. Chocolate chips, coconut, cookie dough AND a little glamour? That's something we can get on board with, and we're all about layering the fun at a party and with any of our dishes. Layers of treats for some incredible people. A win every time.

Ingredients

- ½ C unsalted butter, melted
- 1 C shredded coconut
- 1 ½ C crushed graham crackers
- 1 ½ C semi-sweet chocolate chips
- 1 C butterscotch chips
- 14 oz can of sweetened condensed milk
- 1 C chopped walnuts
- ½ C 24 karat gold flakes (gold edible glitter can work too)

Directions

- Preheat your oven to 350°F
- Line a 9×13 metal pan with parchment paper (this is the first layer)
- Mix the melted butter and graham cracker dust until really well combined, almost like wet sand
- Press it down really firmly into the pan (2nd layer...)
- Add on a layer of the coconut (3rd layer!)
- Throw on the chocolate chips (4th layer, wooooo!)
- Make a layer of the butterscotch chips (5th layer, over halfway baby!)
- Add a layer of walnuts (6 layers...)

SPATCHCOOK FUNK

- Pour a layer of the condensed milk all over it for the 7th layer
- Throw it in the oven for 25 minutes or so, until the edges are golden brown (check in on it around 20-22 minutes)
- After they've cooled to room temp for an hour, refrigerate the bars in their pan for at least one hour to make 'em easier to cut out
- Cut 'em up, and then lightly sprinkle with the gold for the 8th layer
- Bling up those people you love