

INGREDIENTS

1 cup (225g) unsalted butter, melted

1 (14.4 ounce/408g) box graham cracker crumbs

1 (12 oz / 326g) bag butterscotch chips

1 (12 oz / 326g) bag semisweet chocolate chips

1 (8 oz/227g) bag unsweetened shredded coconut

1 (14-oz/397g) can condensed milk

½ cup chopped walnuts

vanilla ice cream, for serving



TRISH'S HELLO DOLLIES

DIRECTIONS:

1. Preheat the oven to 350F (175C). Line an 8-inch (20cm) square baking pan with parchment paper.
2. In a large bowl, combine the butter and graham cracker crumbs and mix until the graham cracker crumbs are soft and pliable.
3. Pack the wet graham crumble mixture in the lined pan.
4. Layer three-quarters of the butterscotch chips, chocolate chips, and coconut over the graham mixture.
5. Pour the can of condensed milk over the mixture and top with the remaining butterscotch chips, and chocolate chips, and finish on top with the rest of the coconut and the walnuts.
6. Place in the oven and bake for 25 minutes or until the condensed milk starts to bubble.
7. Remove from the oven and place on a wire rack.
8. Slice into squares and serve warm or at room temperature. Serve with vanilla ice cream.
9. To serve cold, cool completely, place in the fridge and allow to set, then slice into squares.

Yield: 9 squares