

# Chocolate Coconut Cookie Bars: 6 Layers of Yum

## Ingredients

- 1/2 cup unsalted butter, melted
- 1 1/2 cups vanilla wafer crumbs
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 (14 oz) can sweetened condensed milk
- 1 1/3 cups shredded coconut (optional)

## Instructions

Preheat oven to 350°F (175°C).

Line a 13x9 inch baking pan with parchment paper.

In a bowl, mix melted butter with vanilla wafer crumbs.

Spread the crumb mixture evenly into the bottom of the prepared pan.

Layer chocolate chips and butterscotch chips over the crumb base.

Pour condensed milk evenly over the chip layer.

If desired, sprinkle shredded coconut over the top.

Bake in preheated oven for 25-30 minutes or until lightly browned.

Cool in pan on a wire rack before cutting into bars.

## Baking Details

Prep Time: 10 minutes

Cook Time: 25-30 minutes

Total Time: 35-40 minutes

Oven Temperature: 350°F (175°C)