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Hello dolly bars smitten kitchen

As much as I've said more often in the last couple of months than you've ever had to let me get away with it, I'm so busy! and there's no time! The truth is, really, really not having time for the things I really want to have time for terrifies me. I always wonder: are we really that busy or are we just busy getting busy? Are there really insufficient hours throughout the day or are we simply not using the ones we have well enough? I feel that if you will allow me to apologize I cannot, too much going on at this time I could fall on a slippery slope where I begin to say that even before I have considered what I am busy with. Come on, you sure know the guy. I mean, there's a woman with two kids, one under a year old, in our west coast office brandishing our interoffice night mail for the best causes: baked goods. Do you have a promotion? A new employee? Did you have a bad day? Leaving for greener pastures? All events, no matter how small or possessed, are greeted with a bundle of butter, sugar, chocolate and, well, I haven't figured out all the ingredients yet, so I just call it crack and I hope you'll know I want to say it's a great thing. She's never too busy, and I like it. It gives me hope that you can pick a dozen

things from a kiss before bedtime baked goods on a whim in an interoffice envelope and declare them non-negotiable and that's it. Of course, there's also the fact that these things she calls blondes are incredibly tasty and wildly addictive, so it's always worth it. Yet, despite my ongoing efforts to make her indiscreet the recipe, she insists that she throws some things together, so she can do it as she goes along. I have no idea how to do it, this throw caution into the wind thing. But when I saw Homesick Texan's post about Hello Dolly bars a couple of months ago, I said, that's all! Well, that's almost everything, but I knew I was warming up. So, on one of those days when I was too busy but had a barbecue to go to, I threw my attempt to imitate the office delicacies together in a flash, packed them up and took them. I was convinced they were too sweet, too sticky and cloying, but two minutes from opening, people had plundered them, leaving a butterscotch chip for the grazers. As for their proximity to the original recipe I was shamelessly looking for riffs, they are close. I don't think he uses anything, so I could try it next time. Or, I could try again exactly like that, because, well, I'm not half, or even a quarter of a bad. And once you try one, you'll never be too busy to make them again. A year ago: Ina Garten's Lemon Cake (This cake is in my top five.) Hello Dolly Bars Adapted by Homesick Texan, and memory These are sticky, gooey and chewy and crispy and seriously, intensely sweet, but you won't mind, especially when you find out it takes 30 minutes to do. 1/2 cup (1 stick) salted butter, cut into large pieces 1 1/2 cups graham crackers crumbs crumbs 8 graham crackers, pulsed in a food processor) 1 1/2 cups chocolate chips 1 cup butterscotch chips 1 cup shredded coconut 1 cup pecans, coarsely chopped 1/3 cup sugary condensed milk (just under half a small can) Take these ingredients for pick-up or delivery on the sidewalk! [Photograph: Carrie Vasios] What are Hello Dolly bars? you can ask. Also known as Magic Bars or Seven Layer Cookies, these gooey and sweet treats combine all the good things: coconut, chocolate chips, pecans, and a graham cracker cookie base. Read also: One cookie per day: Hello Dolly Bars Yield:Makes about 12 bars Active time: 10 minutes Total time:40 minutes Rated: 3.33333333333333 16 tablespoons (2 sticks) unsalted butter, 3 cups melted (about a box of 13 1/2 ounces) graham cracker crumbs 2 cups (about 12 ounces) dark chocolate chips or semisweet 2 cups (about 8 ounces) pecans. Coarsely chopped 3 cups sweetened shredded coconut flakes 1 (14 ounces) can sweeten condensed milk Adjust the oven rack to a central position and preheat the oven to 350°F. Combine the melted butter and graham cracker crumbs in a bowl until completely combined. Press evenly to the bottom of the baking tray. Top crust with chocolate chips, followed by pecans and finally coconut. Pour in with condensed milk. Cook until any visible crust is golden brown and the coconut begins to toast, about 30 minutes. Remove from the oven and let cool completely. To cut easily, let stand in the refrigerator for at least an hour before serving. Cut into 12 bars. The bars can be stored in an airtight container at room temperature for up to 3 days, although especially if the kitchen runs hot, they are safer kept in the fridge. Ingredients1/2 cup (1 stick) salted butter, cut into large pieces1 1/2 cups graham crackers crumbs (about 8 graham crackers, pulsed in a food processor)1 1/2 cups chocolate chips1 cup butterscotch chips1 cup shredded coconut1 cup pecans, roughly chopped 1/3 cup sweetened condensed milk (just under half a small can) Be the first to review this recipeYou can evaluate this recipe by giving it a score of one, two, three or four forks, which will be mediated with the ratings of other cooks. If you want, you can also share your specific, positive, or negative comments — as well as any suggestions or replacements — in the written review space. 12/11/2003 These are great bars! I tried several recipes for these bars and here's what I learned (some after many failed attempts): 1. Don't buy graham cracker crumbs. Use regular graham crackers and crush them yourself. 2. If you have problems with butter that does not absorb through cracker crumbs, combine them in a small bowl and then caress them in the pan evenly. 3. The order of ingredients makes the difference in taste. This recipe finally puts the coconut which makes a great toasted coconut top. 11/11/2005 This is a delicious combination of ingredients! However, if you follow the directions provided with the Seven Layer Magic Cookie Bars recipe sent by Eagle Brands, they come out much nicer and easier cut and eat. They're the exact same ingredients -- just a different method. 19/11/2005 I thought this recipe was good and tastes just as sweet as any other recipe. I had some technical difficulties after the first step (melt the butter, cover the pan, sprinkle with crumbs). This method did not solidify the crust, so when I cut the bars, most of the crumbs were left in the pan. The second time, I combined the butter and crumbs into a separate bowl, then pressed it into the pan. Much better. Also, I find it really hard to cut them out of the pan because the condensed milk sticks to the pan after cooking. You have to chisel them! The second time, I layered the pan into a sheet, but now, the sheet is attached to the bars. Keep that in mind. Alterations: I used swirling chocolate/caramel drops and substituted pecans for nuts. Good!! 18/12/2007 These are one of my favorite cookies. I made my crumbs as suggested and mixed them in a separate bowl, pressed into a pan sprayed with Pam. As for putting the sweetened condensed milk on top or bottom, I decided to slightly heat the can in hot water to make it more liquid, then poured half on the crumb crust and the other half over the top, this seemed to do the trick to stick together with the crust and also coat the coconut. I let them cool for about 30 minutes, so I cut them with a pizza cutter, but I didn't remove them from the pan until the next day, this gave them enough time to set up properly and they were easy to remove and maintain their shape. 29/01/2008 I read many of the reviews and used parchment paper - perfect solution to sticky ratios. The whole thing lifts from the pan and comes straight from the paper when it is completely cooled. An exceptional variation follows: replace the chocolate canned cake instead of graham crumbs, increasing the butter to 1 1/2 sticks of butter. Stir thoroughly and press to the bottom of the pan. I used 1 cup of peanut butter, 1 cup of milk chocolate chips. 1/2 cup semi-sweet chips and sprinkled on the crust. I omitted the nuts altogether; mixed the milk with the coconut, poured over the layers of chips; THEN topped with a handful of semi-sweet chips on top for a really nice presentation. Very impressive and absolutely delicious - licken' good finger! 14/07/2003 I did it for a party at work recently and it was a great success! It's definitely for the sweet lover, but the combination of butterscotch with coconut and semi-sweet chocolate gives them a really great flavor. Be careful if putting the bars in the fridge to cool can become very to be cut. I would recommend cooking them the night before and sitting outside to cool down instead. Also do not let loose with semi-sweet chips can overwhelm the good taste of the other ingredients. In the end I used normal butter instead of unsouryd and they still tasted great. 07/02/2007 I always make them - many variations - but I always add milk last like other reviewers. I found a new to try recently - use a devil's food cake box mixed with 1 1/2 cups of softened butter to make a crumbly dough and use it instead of graham crackers.... Yum! And I think he keeps the cracker crumbs together better. 22/02/2007 Rich and gooey - a real treat! I coated the inside of my glass baking tray with aluminum foil and sprayed it - this way I could remove the whole thing after cooking and cooling for an easier cut. 12/07/2003 Good but sugary condensed milk is better if poured over the layers of melted butter-graham crackers. I suggest cutting it into very small squares as it is quite sweet. But this is always a success. 19/01/2011 This is the first time I've done this type of seven-layer bars with butterscotch chips. Interesting taste but a bit sweet for me. 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