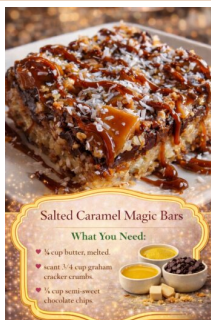


## Salted Caramel Magic Bars That Are Gooney, Sweet, and Impossible to Resist

scant 3/4 cup graham cracker crumbs



**OVEN**  
**350°F**

**TIME**  
**25 to 30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1/4 cup butter, melted  
scant 3/4 cup graham cracker crumbs  
1/2 cup semi-sweet chocolate chips  
1/2 cup butterscotch chips  
1/2 cup sweetened shredded coconut  
1/2 cup chopped pecans or walnuts  
1/2 cup caramel bits or thick caramel sauce  
1 can sweetened condensed milk  
1/2 teaspoon flaky sea salt, plus more for topping if desired

### DIRECTIONS

1. Preheat your oven to 350°F and lightly grease or line an 8x8-inch baking pan with parchment paper.
2. Stir the melted butter and graham cracker crumbs together until the crumbs are evenly moistened.
3. Press the crumb mixture firmly into the bottom of the prepared pan to form a crust.
4. Sprinkle the chocolate chips evenly over the crust.
5. Add the butterscotch chips, shredded coconut, chopped nuts, and caramel bits in even layers.
6. Pour the sweetened condensed milk evenly over the top, making sure it reaches most of the surface.
7. Sprinkle with flaky sea salt.
8. Bake for 25 to 30 minutes, or until the edges are golden and the center looks set.
9. Cool completely before slicing. For the cleanest cuts, chill the bars for 1 hour first.

### SWAPS & NOTES

You can make a few easy swaps depending on what you have in the pantry.

Use salted butter if you want a stronger sweet-and-salty contrast.

Swap pecans for walnuts, or leave the nuts out completely.

Dark chocolate chips can stand in for semi-sweet if you want a richer bite.

### TIPS FOR SUCCESS

The secret to really good magic bars is layering evenly and letting them cool fully before cutting.

If you slice too early, they'll be delicious, but messy.

Cooling gives the caramel and condensed milk time to firm up.

It makes lifting the bars out of the pan much easier, especially when the caramel gets sticky around the edges.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/salted-caramel-magic-bars-that-are-goey-sweet-and-impossible-to-resist/>