
Double Delicious Halloween Bars

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

1/2 cup butter

1 1/2 cups graham cracker crumbs

14 ounces Eagle Brand sweetened condensed milk

12 ounces package semi-sweet chocolate chips

1 cup peanut butter chips

Preheat oven to 350 degrees (325 degrees for glass dish). In 13 x 9 inch baking pan, melt butter in oven.

Sprinkle crumbs evenly over butter; pour sweetened condensed milk evenly over crumbs.

Top with chips; press down firmly.

Bake 25 to 30 minutes or until lightly browned. Cool. Cut into bars.

Yield: 24 bars

Desserts

Per Serving (excluding unknown items): 2247 Calories; 155g Fat (61.7% calories from fat); 45g Protein; 172g Carbohydrate; 14g Dietary Fiber; 260mg Cholesterol; 2121mg Sodium. Exchanges: 6 1/2 Grain(Starch); 5 Lean Meat; 28 Fat; 5 Other Carbohydrates.

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