



GHOSTWOOD LAYER BARS





We had some nasty winter weather pass through last week. We were hunkered down for several days waiting for the ice to melt. When the weather is like that, I head to the kitchen and see what can be created. These layer bars are so good! I have discovered that Ghostwood tastes good in pretty much everything.

INGREDIENTS

- 1/2 c melted butter
- 1 3/4 c graham cracker crumbs
- 1 (14 ounce) can sweetened condensed milk
- 3 tbsp GHOSTWOOD
- 2 cups semi sweet chocolate chips
- 1 cup dry roasted peanuts
- 1 1/3 c sweetened flaked coconut

DIRECTIONS

1. Preheat oven to 350 degrees. Use a 13 x 9 inch baking pan. You can line it with parchment paper if you want to lift the bars out and cut perfect squares, or just put ingredients directly in pan.
2. In a medium bowl, stir together melted butter and graham cracker crumbs until well incorporated. Press firmly into baking pan.
3. Using same bowl, stir together sweetened condensed milk and Ghostwood. Pour over cracker crumbs.
4. Sprinkle with chocolate chips, peanuts and coconut. Press down firmly.
5. Bake until golden brown, 35 to 40 minutes. Cool completely. Cut into bars.