

Pumpkin 7-Layer Magic Bars

Fall meets the classic magic bar dessert! Ooooh!



Ingredients:

- 2 cups graham cracker crumbs (about 16 whole crackers)
- 8 Tbsp salted butter
- 1-14oz can sweetened condensed milk
- 3/4 cup pumpkin puree
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cloves
- 11 oz Golden Delicious apples, shredded (about 2 regular size apples)
- 1 1/2 cup sweetened shredded coconut
- 1 cup salted almonds, coarsely chopped (can substitute pecans)
- 1 cup dark chocolate chips

Directions:

1. Pre-heat oven to 350 degrees.
2. Line a 9x13 pan with foil or parchment paper. Butter lightly.
3. Combine graham crackers and butter; stir until well blended. Press mixture onto bottom of pan.
4. Combine sweetened condensed milk, pumpkin puree, cinnamon, nutmeg, cloves, and stir until well combined. Pour mixture over graham cracker crust.
5. Peel and core apples. Use the large side of the grating box to shred the apples. Layer shredded apples on the sweetened condensed milk. Sprinkle on chocolate chips, followed by the nuts, and finish by sprinkling coconut on top.
6. Place assembled pan in the oven and bake for about 35-45 minutes. Let cool in pan completely before transferring finished pan to the refrigerator to chill before cutting.