



cara price

MAGIC BAR

INGREDIENTS

4 tablespoons butter, coconut oil, ghee or vegan butter

1 box of simple mills honey cinnamon sweet thins

1-1/3 cups shredded coconut, unsweetened

1 cup mini chocolate chips

1 cup, pistachios, lightly salted

11-ounce can sweetened condensed coconut milk

1 tablespoon vanilla

DIRECTIONS

Preheat oven to 350. Line an 8"x8" glass baking dish with parchment paper.

Melt butter & set aside.

Place honey cinnamon sweet thins into a food processor or mini chopper & pulse into crumbs.

Place the crumbs in the bottom of the baking dish & spread into an even layer creating a crust. Drizzle the melted butter evenly over the crumbs.

Then evenly layer, in the following order: chocolate chips, pistachios & shredded coconut.

Mix the sweetened condensed coconut milk with the vanilla & pour it evenly over the top of the layers.

Bake for 25 minutes. Once done, remove from oven & allow to cool in the pan for 1 hour, then place in the refrigerator for 1 hour.

Use a large knife or this dessert cutter to cut into 16 squares. Store leftovers in the refrigerator.