

Dulce Le Leche Cookie Bars

10	graham crackers (2½ x 5 inches), quartered
½	cup (1 stick) butter, melted
1	can (13.4 ounces) dulce de leche condensed milk
1/3	cup milk
2	cups semi-sweet chocolate chips (12 oz.)
1½	cups sweetened flaked coconut
¾	cup pecans



1. Preheat oven to 350°F. Lightly spray a 9 x 13-inch baking pan with no-stick cooking spray or line with parchment paper; set aside. In chopper attachment bowl with blade, place graham cracker pieces. Insert chopper adapter into motor body and lock adapter onto bowl. Finely chop graham crackers. In small bowl, combine cracker crumbs with melted butter; press over bottom of baking pan.
2. In blending beaker, add dulce de leche and milk. Insert blending attachment into motor body. Blend until smooth. Pour mixture evenly over crust. Sprinkle with chocolate chips and coconut. In chopper bowl add pecans; coarsely chop. Sprinkle pecans over top of bars; press down evenly.
3. Bake 25-30 minutes or until golden brown on edges and center has puffed slightly. Cool completely before cutting.

Makes 24 bars