

Salt and Serenity

Sweet and Salty Magic Bars

Adapted from Kristin Donnelly's recipe for Potato-Chip Crusted Magic Bars, in her new book, "Modern Potluck".

Crust:

2-70 gram bags pretzel twists
4 ounces (½ cup) unsalted butter, melted
½ cup all purpose flour
½ cup brown sugar
¼ teaspoon baking powder
½ teaspoon kosher salt

Topping:

1-400 gram can sweetened condensed milk
1 cup bittersweet or semi-sweet chocolate chips
¾ cup large unsweetened coconut flakes (also called coconut chips)
1 cup mixed salted nuts (I used almonds, cashews and macadamia nuts)
1 cup vanilla caramels, unwrapped and cut into quarters

1. Preheat the oven to 350°F. Line a 9x13 inch-baking pan with parchment paper. (Lightly spray the baking pan with PAM first, to help the parchment paper stick to the pan)
2. In a food processor, pulse the pretzels until they resemble coarse breadcrumbs. Add melted butter, flour, brown sugar, baking powder and salt and pulse until the pretzels are evenly moistened and finely chopped. Press the mixture onto the bottom of the prepared baking pan.
3. Bake for about 15 minutes, until the crust is dry and very lightly browned. Let cool.
4. Pour the sweetened condensed milk over the crust and spread into an even layer with an offset spatula. Scatter the chocolate chips, coconut, nuts and chopped caramel squares. Use a fork or the back of a spoon to press the ingredients into the sticky condensed milk.
5. Bake for about 25 minutes, until the coconut is toasted and the condensed milk is lightly browned at the edges. Transfer to a rack and let cool. When totally cool, use the parchment paper to lift it out of the pan. Cut into 30 small squares (6 columns and 5 rows) and serve.

Note: The bars can be served right from the pan, if desired. They can be wrapped in foil and held at room temperature for up to 3 days. They can also be cut into bars, individually wrapped in plastic, and frozen. They make for a chewy sweet treat right from the freezer.



