

# LAY'S® Potato Chip Magic Bars



## Ingredients

### Crust:

- 1 bag (10 oz/283 g) LAY'S® Classic Potato Chips
- 3 tbsp (45 mL) granulated sugar
- 2 tbsp (30 mL) all-purpose flour
- 3 tbsp (45 mL) unsalted butter, melted

### Filling:

- 1 cup (250 mL) LAY'S® Classic Potato Chips
- 1 can (14 oz/398 mL) sweetened condensed milk
- 2 cups (500 mL) semi-sweet chocolate chips
- 1 cup (250 mL) slivered almonds
- 1 cup (250 mL) unsweetened large coconut flakes

## How to make it

1. Crust: Preheat oven to 350°F (180°C). Line 13-x 9-inch (3 L) baking pan with enough parchment paper to overhang edges; set aside.
2. In food processor, pulse LAY'S® CLASSIC Potato Chips, sugar and flour to make coarse crumbs. Add melted butter; pulse for about 10 seconds or until evenly moistened and mixture resembles wet, coarse sand. Press into bottom of prepared pan.
3. Bake for 8 to 10 minutes or until lightly golden brown, crisp and dry. Let cool slightly.
4. Filling: Using fingertips, crush LAY'S® Chips until size of coconut flakes; set aside.
5. Pour sweetened condensed milk over crust, spreading to coat evenly. Top with LAY'S® Chips, chocolate chips, almonds and coconut.



PREP  
TIME  
20 min



COOK  
TIME  
20 min



TOTAL  
TIME  
40 min



SERVING  
24

## Made with



LAY'S® Classic Potato Chips

6. Bake for 8 to 10 minutes or until sweetened condensed milk is lightly golden and coconut is toasted. Let cool completely.
7. Using parchment paper as handles, transfer bars to cutting board; cut into bars.