

Joanne's Cast-Iron Cookie Bars

Ingredients

- ½ c. butter
- 1 ½ c. graham cracker crumbs
- 1 (14. Oz) can sweetened condensed milk
- ½ cup white chocolate chips
- ½ cup butterscotch chips
- ½ cup sweetened dried cranberries
- ½ cup pecans

Directions

In your seasoned cast iron pan, melt the butter on medium-low heat and then turn off the heat. Stir graham cracker crumbs in until combined, then press down until the crust mixture is flat and moved into all the edges of the pan. Drizzle on the sweetened condensed milk, then sprinkle on the white chocolate chips, butterscotch chips, dried cranberries and pecans. Slide the pan into a pre-heated oven and bake for about 25-30 minutes or until bubbly and the edges are golden brown. For the best cut bars, allow to cool completely, then cut and serve. These are a rich cookie, so about 1 ½ inch squares is a nice serving size.

Joanne's Cast-Iron Cookie Bars

Ingredients

- ½ c. butter
- 1 ½ c. graham cracker crumbs
- 1 (14. Oz) can sweetened condensed milk
- ½ cup white chocolate chips
- ½ cup butterscotch chips
- ½ cup sweetened dried cranberries
- ½ cup pecans

Directions

In your seasoned cast iron pan, melt the butter on medium-low heat and then turn off the heat. Stir graham cracker crumbs in until combined, then press down until the crust mixture is flat and moved into all the edges of the pan. Drizzle on the sweetened condensed milk, then sprinkle on the white chocolate chips, butterscotch chips, dried cranberries and pecans. Slide the pan into a pre-heated oven and bake for about 25-30 minutes or until bubbly and the edges are golden brown. For the best cut bars, allow to cool completely, then cut and serve. These are a rich cookie, so about 1 ½ inch squares is a nice serving size.

*Merry Christmas
from
our mountain hollow!
~ Joanne*



"Glory to God in the highest, and on earth peace, good will toward men."

Luke 2:14