

LAY'S® Potato Chip Magic Bars



Total Time:
40 min



Prep Time:
20 min



Cook Time:
20 min



Servings:
24



Rate

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Description

This classic sweet-and-sticky cookie bar becomes even more magical with the addition of LAY'S® CLASSIC Potato Chips.

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.

5. Pour sweetened condensed milk over crust, spreading to coat evenly. Top with LAY'S® Chips, chocolate chips, almonds and coconut.
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.

Tips: • Substitute dark chocolate chips for semi-sweet chocolate chips if preferred. • Substitute pecans, walnuts or hazelnuts for almonds if preferred.

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