



Chocolate Nut Bars

Prep Time: 10 minutes	Bake Time: 33-38 minutes
1¾ cups graham cracker crumbs	½ cup butter or margarine, melted
1- 14oz. can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)	2 cups (12 ounces) semi-sweet chocolate chips, divided
1 tsp. vanilla extract	1 cup chopped nuts
<ol style="list-style-type: none">1. Preheat oven to 375°F. Combine crumbs and butter; press firmly on bottom of a 9" x 13" baking pan. Bake for 8 minutes. Reduce oven temperature to 350°F.2. In small saucepan, melt Eagle Brand sweetened condensed milk with 1 cup chocolate chips and vanilla. Spread chocolate mixture over prepared crust. Top with remaining 1 cup of chocolate chips then nuts; press down firmly.3. Bake 25 to 30 minutes. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.	
<i>Makes 24 to 36 bars</i>	