Magic Bars

375 degrees

1⅓ - 2 cups GF graham cracker crumbs

½ cup butter or margarine

1 ½ cups GF semisweet chocolate chips

½ tsp cinnamon

1 cup pecans, whole or coarsely crushed (or a mixture of pecans and hazelnuts)

1 ½ cups shredded coconut

14oz sweetened condensed milk

Melt butter and add in just enough graham crumbs until they are just moistened with the butter, then press into a 9x13 baking dish (or 7x11 for thicker bars).

Layer over crust remaining ingredients (in order listed), then bake for 25 minutes until golden and bubbly.

Allow to cool, then cut into squares.