



GLUTEN FREE DARBY BARS RECIPE

INGREDIENTS

1 original size package of Oreos—Gluten Free (could use regular)

8oz package of Heath English Toffee Bits

1 ½ cups of semi-sweet chocolate chips

A couple of hand fulls of dark chocolate chips (optional)

14 oz. package of sweetened coconut

1 Stick of butter (melted)

Sea Salt Flakes

Chopped pecans—enough to lightly cover the top

INSTRUCTIONS

Layer the following in a greased parchment lined 9x13 pan

Crush Oreos and stir in melted stick of butter. Mix together and pat into bottom of pan to form a crust. The parchment paper makes them easier to pull out of the pan after set

Sprinkle sea salt flakes

Layer Heath bar bits

Sprinkle sea salt

Layer semi-sweet chocolate chips

I add a couple of hand fulls of dark chocolate chips (optional)

Add sweetened coconut

Sprinkle chopped pecans to cover

Sprinkle sea salt

BAKE

Bake about 30 minutes at 350. You want them to be bubbling and melted through, but not burned. Sometimes it takes longer, probably depending on if I use more of the ingredients. Play with it to your personal taste.

SERVE

Let them cool on the counter for a couple of hours and then put the pan in the freezer to get them fully firm, as easier to cut.

I think it's easier to pull them out of the pan with the parchment paper and cut on cutting board. They can be stored in the freezer for a long time. I also find they go more quickly if cut into 1in squares.

ENJOY!