

Featured Recipe

Magic Bar Cookies/ Hello Dollies

Ingredients:

- ½ cup butter or non-dairy alternative (Earth Balance® Buttery Sticks)
- 1 ½ cups gluten-free graham crackers, crushed (prepare & bake Jules Gluten Free™ Graham Cracker Mix, then crush baked grahams)
- 1 cup flaked coconut
- ½ cup certified gluten-free oats (Creamhill Estates; Gluten-Free Oats; or Legacy Valley/Montana Monster Munchies)
- 1 ½ cups chocolate chips, peanut butter chips, or a combination, dairy or non-dairy (Enjoy Life® dairy-free chips)
- ½ cup chopped pecans, optional
- 14 oz sweetened, condensed milk, dairy or non-dairy* (see recipe below)



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Directions:

Preheat oven to 350° F (static); 325° F (convection).

Melt butter in a 9x13 pan, either on the cook-top, in the oven, or if in a glass pan, in the microwave. Pour the crumbs into the pan on top of the melted butter, but do not stir. Layer the remaining ingredients in the following order: coconut; oats; chocolate chips; nuts. Finally, pour the sweetened, condensed milk over the bars in a lattice pattern. Ultimately, this will fill in over the whole pan.

Bake for 25-30 minutes, just until the milk has turned a light brown color. Allow to cool before cutting bars.

*Dairy-Free Sweetened Condensed Milk

Sweetened condensed milk is simply evaporated milk (approximately 60% concentrated milk) plus 1 ½ times that amount of granulated sugar. I used Vance's Foods DariFree™ Original Powder as the dairy-free base for this recipe.

Ingredients:

- ½ cup DariFree™
- 1 cup hot water
- 1 ½ cups granulated cane sugar (Wholesome Sweeteners® Evaporated Cane Juice Organic Sugar)

Directions:

In a large saucepan, dissolve the DariFree powder in the hot water. Once fully dissolved, stir in the sugar over medium heat and stir periodically until the sugar is fully dissolved and the milk has thickened quite a bit.

Allow the mixture to cool before using in your recipes; store unused mixture in a sealed container in the refrigerator for use in another recipe (use within a week).

