

Chocolate Walnut Coconut Bars

11 whole HONEY MAID Honey Grahams, crushed (about 1-1/2 cups crumbs)

1/4 cup (1/2 stick) butter or margarine, melted

1 pkg. (8 oz.) BAKER'S Semi-Sweet Baking Chocolate, chopped

1-1/2 cups BAKER'S ANGEL FLAKE Coconut

1/2 cup PLANTERS Walnut Pieces

1/2 cup raisins

1 can (14 oz.) sweetened condensed milk

PREHEAT oven to 350°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Mix graham crumbs and butter; press firmly onto bottom of prepared pan.

SPRINKLE chocolate, coconut, walnuts and raisins over crust. Pour condensed milk evenly over ingredients in pan.

BAKE 25 to 30 min. or until lightly browned. Cool in pan. Lift dessert from pan using foil handles. Cut into 32 bars to serve.

