

Graham Cracker Brownies

Ingredients

- 1 2/3 cups graham cracker crumbs
- ½ cup semi-sweet chocolate chips
- ½ cup chopped walnuts
- 1 14 oz. can sweetened condensed milk
- 1 teaspoon vanilla

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 350°. Grease an 8 inch square pan or use parchment paper to line bottom and grease the sides.
2. In large bowl, mix first three ingredients together.
3. Add condensed milk and vanilla and mix with large spoon. Mixture will be thick and resemble cement.
4. Press into the pan.
5. Bake for 25-30 minutes or until slightly puffed and top is lightly browned. Let cool about 45 minutes to 1 hour. Best served warm!

[Link to Video](#)