

Kathi's Chocolate Pretzel Bars

**1 1/2 cups crushed pretzels
1/2 cup (1 stick) butter, melted
1 can (14 oz) sweetened condensed milk
1 Tablespoon unsweetened cocoa powder
1 cup (6 oz) white chocolate chips
1/2 cup chopped pecans
1/2 cup sweetened flaked coconut**

Preheat oven to 350 degrees. Coat a 9 by 13-inch baking dish with nonstick cooking spray.

In a medium bowl, combine the crushed pretzels and butter; mix well and press into the bottom of the baking dish.

Add cocoa powder to the sweetened condensed milk and stir until blended.

Pour the sweetened condensed milk mixture evenly over the pretzel mixture, (I tilt the pan slightly in different directions after pouring it, so it is spread across the entire pretzel mixture) and then sprinkle evenly with chips, pecans and coconut.

Bake for 20 to 25 minute or until lightly browned. Cool for 15 minutes, then chill for 30 minutes in the fridge before cutting into bars and serving.

These freeze well, so you can make two batches and freeze one to have on hand for unexpected company.

Makes 20-24 bars