Gooey Chip Bars

Preparation Time: 1 hour

2 cups graham cracker crumbs (about 32 squares)
1 can (14 oz) sweetened condensed milk

1 cup (6 oz) semisweet chocolate chips, divided 1/2 cup chopped walnuts or pecans (optional)

In a bowl, combine cracker crumbs and milk.

Stir in 1/2 cup chocolate chips and nuts if desired (batter will be very thick).

Pat into a well-greased 8-in square baking pan.

Sprinkle with remaining chocolate chips.

Bake at 350 degrees for 20-25 minutes or until golden brown.

Cool; cut into bars. Yield: 1 1/2 Dozen

Per Serving (excluding unknown items): 1786 Calories; 77g Fat (36.3% calories from fat); 31g Protein; 273g Carbohydrate; 10g Dietary Fiber; 104mg Cholesterol; 407mg Sodium. Exchanges: 15 1/2 Fat; 18 Other Carbohydrates.