**Ginger Cranberry Pecan Bars**

Created by Chef Waneeta Marquis for Samuel O’Reilly House

Makes 24 bars or 48 bites

**Ingredients:**

1/2 cup butter (1 stick), melted

2 cup crushed ginger snap cookies

3 Tablespoons sugar

1 cup pecans, chopped

1 cup fresh cranberries, rough chopped

1 cup shredded coconut

14 oz. sweetened condensed milk

**Directions:**

In ovenproof 8"x12" baking dish lined with parchment paper. Combine butter & sugar with cookies crumbs stir well, sprinkle into baking dish, press down gently with the back of a spatula to even out the crumbs. In even layers, sprinkle the pecans, cranberries, and then coconut. Finally pour sweetened condensed milk in a smooth layer over the top. Sprinkle a few additional whole or chopped cranberries over the top for color. Bake in 350° oven for 25-30 min. or until top is golden brown. Allow to cool thoroughly before cutting.