**Dutch Oven Seven Layer Brownie** (Serves 8-10)

**INGREDIENTS**

* 1 box of your favorite Supreme Brownie Mix
* ½ cup melted butter
* 1 egg
* 1 tsp vanilla
* 1 cup coconut flakes, optional
* 1 cup toffee bits
* 1 cup semisweet chocolate chips
* 1 cup chopped pecans, optional
* 1 cup chopped (not crumbled) pretzels
* ½ cup + 2 tbsp sweetened condensed milk

**DIRECTIONS**

1. In a large bowl stir in brownie mix, eggs, vanilla and butter until well blended. Press into well-greased Dutch oven. You can also use tin foil to cover dutch oven and cover with cooking spray. Cover the dutch oven and bake for 14 minutes at 350°.
2. Sprinkle, coconut, toffee bits, chocolate chip bits and pecans (in that order) over the partially cooked brownies. Drizzle evenly with sweetened condensed milk to within 1 inch of sides. Sprinkle the top with the chopped pretzels.
3. Cover and continue to bake for 25 – 35 minutes. Insert toothpick 1 inch from side of pan. Brownie is done when toothpick comes out almost clean. Do not over bake.
4. Remove from Dutch oven and allow the brownie to cool.