

## SQUIRREL BARS

- 1 stick of butter
- 1½ c. crushed graham crackers (see Tip below)
- 1 to 1½ c. shredded coconut
- 1 c. milk or dark chocolate chips
- 1 c. chopped almonds
- 1 can of sweetened condensed milk

Heat oven to 350. While it is warming up, put the butter in a 9 x 13 pan (ceramic works good) and let it melt. While butter is melting, puncture a can of sweetened condensed milk. When the butter is melted, take the pan out of the oven and put in the can of sweetened condensed milk to let it warm up while you do the rest of the steps.

Dump the crushed graham crackers in the pan, mix them with the melted butter, and pat down to make a crust. Sprinkle the coconut evenly over the crust, followed by the chocolate chips. Liberally spread the chopped almonds over the whole pan.

By this time the sweetened condensed milk is warm and will pour out of the can. Drizzle the milk over the almonds, using the whole can. After all, we're going for as many calories as we can!!! Bake for 23 - 25 minutes. Let cool for several hours before cutting.

Tip: Use a whole package (not a whole box!!!) of graham crackers (there's usually 8-10 crackers in a package) rather than measuring out 1½ cups. This avoids having 1 or 2 graham crackers from the package left over, and it makes a slightly thicker crust.