

Hello Dolly Cookies

Ingredients

- 1/2 cup butter
- 1 (3 1/2 oz.) can flaked coconut
- 1 1/2 cups graham cracker crumbs
- 1 cup pecans, chopped
- 1 (6 oz.) package semi-sweet chocolate pieces
- 1 large can sweetened condensed milk

Instructions

1. Preheat oven to 350°F.
2. Grease 8-inch square pan.
3. In mixing bowl, mix butter with graham cracker crumbs.
4. Press crumb mixture into bottom of pan.
5. Spread condensed milk over crumbs.
6. Top with coconut and then with nuts.
7. Sprinkle chocolate pieces on top.
8. Bake 40 minutes.
9. Cool in pan and cut in squares.

Hells Dolly Cookies

1/2 cup butter

1 3/2 oz. can flaked coconut

1 1/2 cups graham cracker crumbs

1 cup pecans - chopped

1 6 oz. package semi-sweet choc. pieces

1 large can sweetened condensed milk

Preheat oven 350. Grease 8 inch square pan. In mixing bowl mix butter with crumbs. Press into bottom

of pan. Spread condensed milk
over crumbs. Top with coconut
and then with nuts. Sprinkle
chocolate pieces on top.

Bake ~~30~~⁴⁰ mins.

Cool in pan and cut in
squares.

Jan. 1970