

Seven Layer Cookies

- Eagle B Brand*
Sample
- $\frac{1}{2}$ c 1 cube butter ($\frac{1}{2}$ #)
 $\frac{1}{2}$ c 1 cup graham cracker crumbs
 $\frac{1}{3}$ c 1 can ($3\frac{1}{2}$ oz) Angel Flake Cocomanut
0 1 pkg (6 oz) butterscotch chips
1 pkg ch 1 *pkg* *6 oz* *choc chips* can sweetened condensed milk (Eagle Brand)
 $\frac{1}{3}$ c
1 c 1 cup coarsely cut nut meats.

Cut butter into about 4 pieces and put into the large baking pan (13x9x2") you are going to bake the cookies in. Put pan in oven and set temperature for moderate (350*). By the time you've opened the cans and package the butter will be melted. Remove pan from oven, and distribute butter evenly over bottom. Sprinkle graham cracker crumbs over the butter, then shake

on the cocoanut. The butterscotch chips make the next layer, followed by the chocolate chips. Now dribble the sweetened condensed milk over the chips and finish with the chopped nut meats. (The milk thickens as it bakes and holds the whole thing together) Bake in the moderate oven for 30 minutes. When cool, cut in $1\frac{1}{2}$ " squares.

9x13 paper
make 2 day $1\frac{1}{2} \times 3$ bars

$\frac{1}{4}$ " butter	20	2.31
Eva. Cr.	.10	
cocoanut	.37	
choc. chips	.25	
butterscotch	.27	
evap. br.	.43	
nuts	<u>.69</u>	
	Memorandum	