

## KAITLYN BAKER

Grandmaw Farmer's Graham Cracker Squares

## Shopping List:

- 1 box graham crackers
- 1 cup sugar
- 1/2 cup milk
- 2 sticks butter, melted
- 1 egg
- 1 cup chopped pecans
- 1 cup graham cracker crumbs
- 1 cup shredded coconut
- Frosting Ingredients:
- 1 box powdered sugar
- 1 stick butter, softened
- 1 tsp vanilla extract
- 2-3 Tbsp milk

## Cooking Instructions:

Line 9x13 baking dish with Graham Crackers and set aside. In large saucepan, mix Sugar, Milk, Butter and Egg, then cook over medium heat until thickened and remove from heat. Stir in Chopped Pecans, Graham Cracker Crumbs, and Shredded Coconut. Spread over Graham Crackers in Baking Dish and top with another layer of Graham Crackers. Mix all frosting ingredients together thoroughly and spread over top layer of Graham Crackers. Refrigerate for 2 hours before cutting into any size squares.