

Coconut Chocolate Chip Treasure Cookies

Description

Aunt Fay got this from the can of Condensed Milk.

Ingredients

- 1 1/2 cups finely crushed graham cracker crumbs
- 1/2 cup flour
- 2 tsps baking powder
- 1 can 14 oz Eagle Brand Condensed Milk
- 1/2 cup margarine, softened
- 1 cup chocolate chips
- 1 can 3 1/2 Oz. can flaked coconut (1 1/3 cups)
- 1 cup chopped nuts

Instructions

Heat oven to 375

In bowl, mix crumbs, flour, baking powder.

In another bowl, beat condensed milk and margarine until smooth

Add crumb mixture, mix well.

Stir in chocolate chips and nuts.

Drop by tablespoons onto lightly greased cookie sheet.

Bake for 9 to 10 minutes or until lightly browned.

Cool 2 to 3 minutes, remove from cookie sheet and store loosely at room temp.

Notes

I use parchment paper on cookie sheets. Makes them come out golden brown on bottom.

Summary

Yield: 2

Prep Time: 30 minutes

Category: Cookies & Bars

Cuisine: American

Tags: Christmas Trays