THE J.M. SMUCKER Co

Top Hat Triple Layer Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	36	N/A

Ingredients

- 1/2 cup (125 mL) butter, melted
- 1 1/2 cups (375 mL) graham wafer crumbs
- 1 pkg (200 g) flaked coconut
- 1 can (300 mL) Original or Low Fat **Eagle Brand®** Sweetened Condensed Milk

  Low Fat Sweetened Condensed Milk

- 1 pkg (350 g) semi-sweet chocolate chips
- 1/2 cup (125 mL) creamy peanut butter

Directions

Step 1:

Combine crumbs and melted butter; press into parchment paper-lined 13" x 9" (3.5 L) baking pan.

Step 2:

Top evenly with coconut, then **Eagle Brand**.

Step 3:

Bake in preheated 350ºF (180ºC) oven 25 minutes or until lightly browned.

Step 4:

In small saucepan over low heat, melt chocolate chips with peanut butter. Spread evenly over hot coconut layer. Cool 30 minutes; chill. Cut into bars. (Store covered at room temperature.)

Images