



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 350°F (180°C) 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

