

# Recipe for

## Great Ma's Three Layer Bars

NAME OF DISH

FROM THE KITCHEN OF

INGREDIENTS

The Regenstreif Family

Step 1 - One cup butter (two sticks); one cup sugar; ten tablespoons cocoa; two teaspoons vanilla; two eggs beaten; four cups graham cracker crumbs; two cups coconut; one cup walnuts, chopped fine

Step 2 - Half cup butter; four tablespoons vanilla pudding powder; four tablespoons milk; four cups sifted powdered sugar.

Step 3 - Four-five squares semi-sweet chocolate melted with one tablespoon butter

DIRECTIONS

Step 1: Cook butter, sugar and cocoa in double boiler to a thin custard. Add vanilla and eggs then graham cracker crumbs, coconut and walnuts.

Step 2: Pack into a 9x13 pan. Combine the second set of ingredients listed above and spread mixture over the first layer.

Step 3: Top with the third set of ingredients and then refrigerate. You may also use unsweetened chocolate for the topping.

For serving, cut into very small bars.

