

Mounds Bars Candy



2 c. graham cracker crumbs
1/2 cup sugar
1/2 cup melted butter
1 14 oz. can sweetened condensed milk
1 7 oz. package sweetened coconut
1 1/2 cups sugar
6 tblsp. milk
6 tblsp. butter
1/2 cup chocolate chips

Preheat the oven to 350 degrees.

Prepare a graham cracker crust by mixing together the graham cracker crumbs, sugar and melted butter. Pat evenly into a 9x13 pan. Bake for 7 minutes.

Remove pan from the oven and pour over the sweetened condensed milk, spreading it evenly over the crust. Distribute the coconut evenly over the milk. Bake for an additional 10 minutes. Remove from the oven.

While the cooked layers are cooling, make the frosting. Combine the sugar, milk and butter. Bring to a boil and cook for 30 seconds. Add the chocolate chips. Remove the pan from the heat and beat until the chips are completely melted and the frosting has slightly cooled and is a spreadable consistency. Spread the frosting over the cooked layers to cover completely.

Allow to cool completely. Cut into approximately 1"x 1" pieces.

Enjoy!

--Never Enough Thyme
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