

## Chocolate Chip Coconut Treasure Cookies

### Dry Ingredients:

1 ½ cups graham cracker crumbs  
½ cup flour  
2 teaspoons baking powder

Combine dry ingredients in a bowl.

### Wet Ingredients:

1 stick butter  
1-14 oz. can of sweetened condensed milk (not evaporated)

In a separate bowl whip wet ingredients.

Add dry ingredients to wet ingredients and beat with mixer.

### Add by hand:

12 oz. chocolate chips (or favorite flavor)  
1 cup chopped walnuts or pecans  
2 cups flaked coconut

Spread in a 9 x 13 pan. Bake at 375 degrees for 10-12 minutes. Cool and cut into bars.

Contributed by: Cheryl Schmit

These are really yummy. Recipe is from a work friend.