

[Home](#)[Recipe Search](#)[Export to RecipeCenter Software](#)  
[Rate this Recipe](#)[Review Rating](#)[Email this recipe](#)  
[Conversion table](#)Style Unit Yield [Change](#)

## Triple Layer Cookie Bars

Category: [Baked](#), [Desserts](#), [Cookies & Bars](#)

### Yield: 36 bars

- 1/2 cup butter or margarine
- 1 1/2 cup graham cracker crumbs
- 2 2/3 cup flaked coconut
- 1 can 14 oz Eagle-Brand Sweetened Condensed Milk
- 2 cup semi-sweet chocolate chips
- 1/2 cup creamy peanut butter

### Procedures

1. Preheat oven to 350° (325° for glass dish).
2. In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs evenly over margarine. Top evenly with coconut then Eagle® Brand.
3. Bake 25 minutes or until lightly browned. In small saucepan, over low heat, melt chips with peanut butter. Spread evenly over hot coconut layer.
4. Cool 30 minutes. Chill. Cut into bars. Store loosely covered at room temperature.