

### **Three C\* Cookies:**

Line a 9 x 12 pan with graham crackers broken into rectangles.

#### **Filling:**

In a sauce pan over low heat, melt two sticks of butter or margarine\* and add: one cup of granulated sugar, one-half cup of sweetened condensed milk, and one beaten egg. Cook and stir over low heat for about two minutes and then turn off the heat. Stir in to the hot sauce: one cup of sweetened coconut, one to one and one-half cups of walnut pieces, and two cups of well crushed graham crackers to make graham cracker flour. Blend the ingredients thoroughly.

Evenly spread the mixture over the graham crackers in the 9 x 12 pan. Next, add another layer of graham cracker rectangles on the top of the mixture and lined up with the rectangles on the bottom. Cover the pan and place it in the refrigerator and chill the cookies (I usually do this overnight, but a couple of hours is probably sufficient).

#### **Icing:**

Finally, melt another three-quarters to one stick of butter or margarine\* in a sauce pan and add: two cups of confectionery sugar, one-half teaspoon of vanilla, and three tablespoons of milk. Stir the ingredients until they are well blended and then spread the icing over the top layer of graham crackers. Place the cookies back in the refrigerator until the icing firms.

\* I have used both, but I have a preference for butter but light butter might be used as a compromise.

\* These cookies are named for the location where I obtained the recipe, which was the Cobb Children's Center where I once worked as a developmental therapist.