

## **NOT Margaret Sullivan's Peanut Butter Hermits**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

1/2 cup (1 stick) sweet butter  
1-1/2 cups graham-cracker crumbs  
2-1/2 cups sweetened flaked coconut  
1 cup salted peanuts (optional but good for crunch and peanut flavor)  
1 can (14 ounces) sweetened condensed milk  
1-1/4 cups peanut-butter chips  
2/3 cup peanut butter (I used chunky)

### *Instructions:*

Preheat the oven to 350 degrees. Line a 9-by-9-inch pan with aluminum foil, and butter the foil generously.

In a saucepan melt the butter. Blend in the graham-cracker crumbs, and press the crumb mixture into the bottom of the pan and up the sides an inch or so.

Place the coconut on top of the graham-cracker crust. Throw on the peanuts if you are using them. Pour the condensed milk over all.

Bake this mixture for 25 to 30 minutes, or until it browns lightly.

While you are baking, use a double boiler to melt the chips and peanut butter together. Gently stir this mixture over the baked mixture.

Cool the bars on a wire rack for 15 minutes; then cover them with foil and refrigerate until the chocolate is set. (In my kitchen on a hot day this took more than 2 hours.)

Cut the baked stuff into bars. Makes between 16 and 60 little squares, depending on how big you want to cut them.