

# Oh Henry Bars

(Edna Reid)



## Method

1. Cover the bottom of a 9 x 13 pan with whole graham wafers.
2. Over medium heat in a pot combine butter, sugar & milk and bring to a slow boil, and continue boiling for 5 mins. Remove from the stove. Add vanilla, graham wafer crumbs & coconut. Mix well and spread on top of the wafers.
3. Cover and put in the fridge until it is firm.

## Ingredients

- Whole Graham Wafers - To Cover Bottom of 9 x 13 Pan
- $\frac{3}{4}$  C. Butter
- $1\frac{1}{2}$  C. Light Brown Sugar
- $\frac{3}{4}$  C. Milk
- 2 Tsp. Vanilla
- 2 C. Graham Wafer Crumbs
- $1\frac{1}{2}$  C. Coconut
- $\frac{1}{4}$  C. Soft Butter
- $\frac{1}{4}$  C. Shortening
- $\frac{1}{8}$  Tsp. Salt
- 2 C. Icing Sugar
- Almond Flavouring - To Taste, See Below
- Hot Milk - To Moistern Frosting

## Frosting

4. Beat the butter and shortening until smooth. Add icing sugar, salt and enough hot milk to moisten. Beat well, add almond flavoring starting with  $\frac{1}{4}$  Tsp and increasing to get an almond flavor to the frosting, but not intense flavor..
5. Spread on the squares & put in the fridge.

\*\*Important to beat the frosting well, I just use my mixer and let it go.

I use a cookie tray about 8 x 13 size lined w/ parchment paper - sides extending above the edge of the tray - binder clips will keep the paper in place. Recipe can be doubled easily w/ larger tray and will stay fresh in the fridge for a few days.