

Abbot 3-Layer Cookies

Submitted by Karen Awad Tyler '72

Ingredients

Layer #1

- 2 cups graham cracker crumbs
- 1 cup flaked coconut
- 1/2 cup chopped nuts...I like using walnuts
- 1 large egg, beaten
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract
- 5 tablespoons sugar
- 1/2 cup cocoa (unsweetened)

Layer #2

- 1 lb. powdered sugar
- 1 box instant vanilla pudding (or substitute 3 teaspoons vanilla paste)
- 1/3 cup melted butter
- Milk as needed (if not using pudding mix, use heavy cream)

Layer #3

- 1 package chocolate chips (I used 12 oz. 53% chocolate couverture)
- 1 tablespoon butter

Directions

Layer #1

Mix all ingredients together to form a crumbly mixture. Press into the bottom of an 8-inch square pan. Place pan in freezer to set while preparing the next layer.

Layer #2

Mix the first three ingredients together, using enough milk (or cream) to make a stiff, frosting-like consistency. Do not add too much. You want the mixture to be stiff but still spreadable. Remove the pan from the freezer, and scrape the second layer onto the first, spreading as evenly as possible; then smooth using an offset spatula. Return pan to freezer.

Layer #3

Melt the chocolate together with the butter. Remove the pan from the freezer. Pour the melted chocolate mixture over the second layer. Let the chocolate set just to the point where it is no longer glossy. You don't want it so hard that when you cut it, the chocolate cracks. Mark the chocolate layer with a knife and then continue through the other layers to make 1-inch square bars.

Store in the refrigerator.