

Frosty Fingers

1 large box graham crackers

1 stick margarine

1 cup brown sugar

1 cup crushed graham crackers.

1 cup coconut

1 teaspoon vanilla

Dash of salt

1/3 cup milk

Glaze:

1 ½ cups powdered sugar

3 Tablespoons water

Place 12 whole graham crackers to cover the bottom of a cookie sheet. Set aside.

Place margarine, brown sugar, crushed graham crackers, coconut, vanilla, salt, and milk together in a saucepan. Heat over low heat until butter is melted, and mixture is blended. Spread over graham cracker squares. Top with 12 more graham crackers.

To make glaze: Mix powdered sugar and water. Spread lightly on top of graham crackers. Refrigerate until set. Cut into long strips, 1 x 2-inch. Serve. Hint: Use graham cracker perforations to cut out cookie bars.