## **No Bake Vanilla Coconut Squares**

## Ingredients:

2 cups sugar1 cup milk1 stick butter20 regular size marshmallows1 cup sweetened, flaked coconut3 cups crushed vanilla wafers



## Directions:

Spray an 8x8 pan with non stick cooking spray. Set aside. Crush enough vanilla wafers to make 3 cups. Set aside.

In a saucepan, add sugar and milk.

Using a candy thermometer, cook this over medium heat to 235 degrees or just to the softball stage. Stir constantly.

Then remove from heat and add butter and marshmallows.

Stir together until everything is melted.

Next, add the coconut and your crushed vanilla wafers.

Stir together until well combined.

Place into your prepared pan and spread it out evenly.

Let cool before cutting into squares to serve.

Amy Lynn's Kitchen www.amylynnskitchen.com