

CARAMEL HEAVENLIES

12 GRAHAM CRACKER
2 C MINATURE MARSHMALLOWS
3/4 CUP BUTTER OR MARGARINE
3/4 CUP BROWN SUGAR
1 TSP. CINNAMON
1 TSP. VANILLA EXTRACT
1 CUP NUTS (PECANS OR ALMONDS)
1 CUP FLAKED COCONUT



Line a 15 x 10 x 1 inch baking sheet with aluminum foil. Place graham crackers in pan; cover with marshmallows.

In a saucepan over medium heat, cook and stir butter, brown sugar, and cinnamon until the butter is melted and sugar is dissolved.

Remove from heat; stir in vanilla.

Spoon over marshmallows covering all of them as much as possible.

Sprinkle with coconut and nuts.

Bake in a 350 degree, preheated oven for 14-16 minutes or until browned.

Cool completely, but while still warm to the touch, cut into 2" squares (the size of half a graham cracker; then cut each 2" square in half on a diagonal to form a triangle.

Enjoy!!