

## Mother's Day Chocolate-Coconut Triangles

Yield: 2 dozen cookie triangles

Cindy Grell organized a town-wide bake sale in her hometown of Cranford, New Jersey in honor of Liam's birthday. These gooey and sweet triangular bars, with a double dose of chocolate intensity from the cookie crust and a bittersweet chip layer, are one of her faves.

One 9-ounce package chocolate crisp wafer cookies (Nabisco Famous wafers)

¾ stick (6 tablespoons) unsalted butter, melted

1 teaspoon vanilla extract

One 14-ounce can sweetened condensed milk

3 large egg whites, at room temperature

One 14-ounce bag sweetened flaked coconut

2 cups (12 ounces) bittersweet chocolate chips

- Preheat the oven to 350°F. Line a 9 x 13-inch baking pan with foil.
- Place the wafer cookies in a food processor fitted with a steel blade and process until fine crumbs. Add the melted butter and vanilla and pulse until evenly distributed. Press the crumbs into the bottom of the prepared pan. Transfer to the oven and bake for 8 minutes.
- Meanwhile, place the condensed milk and egg whites in a bowl and whisk until well combined. Stir in coconut.
- Remove the pan from the oven and sprinkle crust evenly with chocolate chips. Spoon the coconut mixture on top. Spread evenly with a fork to keep the rough texture. Return pan to the oven and bake until top is set and golden, 30 to 35 minutes.
- Transfer the pan to a wire rack to cool completely. Lift the parchment paper by the ends onto cutting board. Cut into 12 squares; cut each square into 2 triangles.
- Store in an airtight container for up to 3 days, or freeze for up to 3 months.