

MAPLE KIT KAT BARS

1 cup margarine
½ cup milk

Heat ingredients together until margarine is melted. Then add the following and boil for 5 minutes stirring continuously.

1 cup maple syrup ½ cup brown sugar
2 cups graham cracker crumbs

Line a 9x13 pan with Keebler Club crackers. Pour ½ of cooked mixture over crackers. Place another layer of crackers over this and pour remaining mix on top. Finish with another layer of crackers. Frost with maple frosting and chill.

MAPLE FROSTING

3 cups powdered sugar 1/3 cup butter
½ cup maple syrup

Cream powdered sugar and butter in a medium bowl. Gradually stir in maple syrup to make frosting smooth and spreadable. Frosts a 9"x13" cake generously.

This recipe courtesy of Wisconsin Maple Syrup Producers Association