



## Maple Kit Kat Bars

(Wisconsin Maple Syrup Producers Association)

### **Frosting:**

#### Ingredients

3 c. powdered sugar  
½ c. maple syrup

1/3 c. butter

#### Directions

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.

### **Bars:**

#### Ingredients

1 c. margarine  
1 c. maple syrup  
2 c. graham cracker crumbs

½ c. milk  
½ c. brown sugar  
Keebler club crackers

#### Directions

Heat milk and margarine together until margarine is melted. Then add the maple syrup, brown sugar and graham cracker crumbs and boil for 5 minutes stirring continuously. 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.