

# VINTAGE APPLE LOG

## Ingredients

- 2 cups vanilla cookies or graham crackers
- 1 cup sweetened coconut flakes, plus extra for rolling
- 1 cup dried apples or apple chips (or other dried fruits, i.e. dates, etc.)
- ½ cup chopped pecans or walnuts (optional)
- 14 oz. can sweetened condensed milk
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- ½ tsp salt

## Directions

1. In a food processor, pulse the vanilla wafers or graham crackers until they form fine crumbs. Transfer to a large mixing bowl.
2. Add the 1 cup coconut, dried apples, pecans (or nuts), vanilla extract, cinnamon, and salt to the large mixing bowl with the crumbs. Stir to combine.
3. Pour the sweetened condensed milk into the mixture and stir until everything is thoroughly combined and a soft sticky dough forms.
4. Cover the bowl and refrigerate for at least 30 minutes to firm up. This will make it easier to handle.
5. Spread large piece of wax paper or plastic wrap on a work surface and sprinkle it with extra shredded coconut.
6. Divide the dough into equal portions. Roll each portion into a log, about 1 ½ - 2 inches in diameter, on the coconut-covered wax paper. The coconut should adhere to the outside of the logs.
7. Wrap the finished logs tightly in the wax paper or plastic wrap. Refrigerate for at least 2 hours, or until firm.
8. Slice and serve.