

CHOCOLATE-PEPPERMINT WAFER DESSERT PAPPY/MOM

(I want you to know Pappy misspelled Desert!)

1/4 POUND TINY PEPPERMINT CANDIES (from snelgrove's)

1/2 CUP BUTTER

2 SQUARES CHOCOLATE, MELT

1 CUP POWDER SUGAR

40 SMALL MARSHMALLOWS

1 CUP NUTS

1 CUP VANILLA WAFERS

1 CUP CREAM, WHIPPED

3 EGGS (separated)

CREAM BUTTER AND SUGAR. ADD EGG YOLKS, BEATEN, ADD

MELTED CHOCOLATE, 1/2 CUPS NUTS. FOLD INTO STIFFLY

BEATEN EGG WHITES. SPREAD IN 8 x 8 PAN THAT HAS BEEN LINED

WITH 1/2 OF THE VANILLA WAFERS (CRUSHED). CHILL. WHIP

CREAM, BEAT IN MARSHMALLOWS, CRUSHED CANDY AND ADD

REST OF NUTS. POUR OVER CHILLED MIXTURE. SPRINKLE TOP

WITH REST OF WAFERS. CHILL OVERNIGHT