

**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