

## Refrigerator Desert

Cream one cup of powdered sugar with  $\frac{1}{4}$  cup butter. Beat in three egg yolks one at a time.

Have prepared 12 marshmallows cut in quarters. Pour one can Hersheys Chocolate sauce over the marshmallows and add  $\frac{1}{2}$  cup walnuts cut in pieces. Let stand a few minutes and add to first mixture. Then add 3 stiffly beaten egg whites, 1 tb vanilla.

Roll finely 1 doz graham cracker ~~crumbs~~ (Vanilla waffers are better) sprinkle crumbs in a pan alternately with mixture, pat and let stand 12 hours in refrigerator but do not freeze. Serve with whipped cream.