

Chocolate Slice

Canadian Mennonite Cookbook - 1974

*1/2 cup butter, softened
5 tablespoons granulated
sugar
5 tablespoons cocoa
1 teaspoon vanilla
1 egg, unbeaten
2 cups (26 wafers) graham
wafer crumbs
1 cup coconut
1/2 cup chopped walnuts
ICING
4 tablespoons butter
3 tablespoons milk
2 tablespoons vanilla instant
pudding powder
2 cups icing sugar
4 squares semi-sweet
chocolate, melted
1 tablespoon butter*

In a bowl, place the butter, sugar, cocoa, vanilla and egg. Set the bowl in a pan of hot water. Stir the mixture until the butter has melted, and is the consistency of custard.

In a bowl, mix the graham crumbs, coconut and nuts together. Add to the cocoa mixture.

Pack into an ungreased nine-inch square pan.

Make the icing: In a bowl, cream the butter. In a separate bowl, combine the milk with vanilla instant pudding powder.

Add the pudding mixture to the butter. Mix in the icing sugar. Spread over the chocolate base; allow it to harden for a bit. Cover with the four squares of melted chocolate mixed with the melted butter. Spread evenly.

Spread the icing over the pan.

When set, cut into small bars.

Per Serving (excluding unknown items): 3336 Calories; 222g Fat (57.3% calories from fat); 32g Protein; 339g Carbohydrate; 19g Dietary Fiber; 622mg Cholesterol; 1640mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 42 1/2 Fat; 20 1/2 Other Carbohydrates.