

Marshmallow Squares

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd*

*30 marshmallows
2 cups (about 30 wafers)
graham wafer crumbs
1/3 cup maraschino
cherries
1 can (15 ounce)
sweetened condensed milk
1 teaspoon vanilla
2 cups coconut
dash salt*

Cut the marshmallows into quarters.

In a bowl, blend the marshmallows, milk, graham cracker crumbs, salt, vanilla and cherries.

Line an eight-inch square bakling dish with one-half of the coconut. Add the marshmallow mixture. Press firmly. Sprinkle the remaining coconut over the top. Press.

Place the dish in the refrigerator for twenty-four hours to ripen.

(If stored in a cool place, they will keep almost indefinitely.)

Per Serving (excluding unknown items): 2344 Calories; 81g Fat (29.9% calories from fat); 33g Protein; 392g Carbohydrate; 15g Dietary Fiber; 104mg Cholesterol; 562mg Sodium. Exchanges: 1 1/2 Fruit; 16 Fat; 24 Other Carbohydrates.