

# Pineapple Mallow Squares

*Canadian Mennonite Cookbook - 1974*

*1 cup pineapple slices,  
diced  
2 cups diced marshmallows  
pinch salt  
2 cups rolled graham  
crackers  
1/2 cup chopped nuts  
flavoring to taste*

In a bowl, mix the ingredients thoroughly. Pack the mixture into a buttered baking pan.

Chill for twelve hours.

Spread the top with a butter icing of choice.

Cut in squares.

(This recipe may be packed into a mold, chilled, and when ready to serve, spread on the top and sides with whipped cream.)

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Per Serving (excluding unknown items): 554 Calories; 41g Fat (61.7% calories from fat); 13g Protein; 44g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 2 Fruit; 7 Fat.