

Chocolate Marshmallow Balls

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

*1 egg
1 cup icing sugar
15 marshmallows
2 squares bittersweet
chocolate
coconut flakes*

In a bowl, beat the egg. Gradually beat in the icing sugar.

Quarter the marshmallows. Add to the mixture.

Let stand for 20 minutes.

In a saucepan, melt the chocolate. Add to the mixture.

Let stand at least 20 minutes longer or until set.

Roll into small balls. Roll the balls in coconut flakes.

Per Serving (excluding unknown items): 1180 Calories; 37g Fat (25.7% calories from fat); 14g Protein; 224g Carbohydrate; 9g Dietary Fiber; 212mg Cholesterol; 130mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 6 1/2 Fat; 13 1/2 Other Carbohydrates.