

Ice Box Cake

Laura Watt

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2 to 3 dozen lady fingers
1/2 pound German sweet
chocolate
3 tablespoons water
2 to 3 tablespoons
powdered sugar
4 eggs, separated
1 teaspoon vanilla
1/8 teaspoon salt
Cool Whip`

In the top of a double boiler, melt the chocolate. Add the sugar and water. Add the egg yolks, one at a time, mix well. Cook until thick and smooth, stirring often. Remove from the heat and cool completely.

In a bowl, beat the egg whites until almost stiff. Add to the chocolate mixture.

Arrange lady fingers on the bottom and sides of a 9x5-1/2-inch loaf pan. Pour the chocolate mixture into the pan. Arrange the remaining lady fingers on the top.

Serve topped with Cool Whip. Refrigerate until serving

Per Serving (excluding unknown items): 1242 Calories; 20g Fat (14.5% calories from fat); 25g Protein; 242g Carbohydrate; 0g Dietary Fiber; 848mg Cholesterol; 540mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Fat; 16 Other Carbohydrates.