

Mississippi Delta Mocha Ice Box Cake

Caledonia Schilling - Shelby, MT

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Yield: 12 to 15 servings

6 squares unsweetened chocolate

1 cup granulated sugar

1/2 cup double strength coffee

8 eggs, separated

dash salt

2 cups butter or margarine

2 cups XX powdered sugar, divided

2 teaspoons vanilla

2 1/2 dozen lady fingers

1 1/2 cups whipping cream or Dream Whip

red and green cherries

1/2 cup chopped pecans (optional)

Preparation Time: 1 hour

In a double boiler, melt the chocolate over hot water. Add the granulated sugar, coffee, slightly beaten egg yolks and a dash of salt. Cook and stir constantly until thick and smooth (over hot water). Cool.

In a bowl, cream the butter well and gradually add one cup of the confectioner's sugar. Add the cooled chocolate mixture and vanilla. Beat well.

In a bowl, beat the egg whites until stiff. Beat in the remaining confectioner's sugar. Fold into the chocolate mixture.

Line a slightly greased rectangular 13x9-inch glass baking dish with split lady fingers. Cover with one-half of the chocolate mixture. Add a layer of the lady fingers and then the remaining chocolate mixture. (In other words, two layers). Cover. Place in the refrigerator to chill overnight.

Cut in squares, top with a spoonful of whipped cream, a red or green cherry and chopped pecans, if using.

(The cake may seem solid and heavy when removed from the refrigerator but will warm up quickly and be lighter; so don't remove from the refrigerator too early.)

Per Serving (excluding unknown items): 5531 Calories; 502g Fat (77.6% calories from fat); 72g Protein; 254g Carbohydrate; 26g Dietary Fiber; 2689mg Cholesterol; 4332mg Sodium. Exchanges: 3 Grain(Starch); 7 1/2 Lean Meat; 95 1/2 Fat; 13 1/2 Other Carbohydrates.