

Pineapple Icebox Cake

Bettie Thompson - Phoenix, AZ

Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 6 servings

1/2 pound vanilla wafers

1/2 cup butter

1 1/2 cups powdered sugar

2 eggs, unbeaten

1/2 pint whipping cream

1 can (9 ounce) crushed

pineapple, drained

Preparation Time: 15 minutes

Grind the wafers or roll into crumbs. Place one-half of the crumbs in the bottom of a 13x9-inch pan.

In a bowl, cream the butter and the sugar. Add the eggs, one at a time. Beat until creamy. Spread this mixture over the crumbs.

In a bowl, whip the cream. Add the pineapple and pour over the first mixture. Cover with the rest of the crumbs.

Place in the refrigerator overnight.

Per Serving (excluding unknown items): 3706 Calories; 234g Fat (55.9% calories from fat); 29g Protein; 387g Carbohydrate; 6g Dietary Fiber; 999mg Cholesterol; 1865mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 1/2 Fruit; 1/2 Non-Fat Milk; 45 Fat; 22 1/2 Other Carbohydrates.