

# Frozen Fudge Fun Day Sundae

Margaret Dawson

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**Yield: 24 small squares**

*24 Oreos, finely crushed*  
*1/4 cup butter or margarine, melted*  
*1/2 gallon vanilla ice cream, softened*  
*1 cup peanuts (optional), finely chopped*  
*2 cups powdered sugar*  
*6 ounces chocolate chips*  
*13 ounces evaporated milk*  
*1/2 cup margarine*  
*1 teaspoon vanilla*

Combine the crushed Oreos and 1/4 cup of melted butter. Mix well. Press the mixture lightly into an ungreased 13x9-inch pan.

Cut the ice cream into one-inch slices. Place over the cookie mixture. Spread with a spatula to cover completely. Sprinkle with nuts.

Cover and freeze.

Meanwhile, in a saucepan, combine the powdered sugar, chocolate chips, milk and margarine. Bring to a boil over low heat. Cook for 8 minutes, stirring constantly. Remove from the heat. Stir in the vanilla. Cool for one hour, or longer if necessary.

Pour over the ice cream,. Cover and freeze.

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Per Serving (excluding unknown items): 6874 Calories; 387g Fat (49.3% calories from fat); 79g Protein; 819g Carbohydrate; 18g Dietary Fiber; 697mg Cholesterol; 4550mg Sodium. Exchanges: 1 Lean Meat; 3 Non-Fat Milk; 76 1/2 Fat; 52 Other Carbohydrates.