
Heath Bar Torte

Sally Haley

Nettles Island Cooking in Paradise - 2014

1 1/2 cups graham cracker crumbs
1/2 cup butter
1/2 cup chopped nuts
5 egg whites
1/2 teaspoon cream of tartar
1 cup + 2 tablespoons sugar
6 Heath Bars or one package Heath Chips
1 large carton Cool Whip Lite®

In a bowl, mix the graham cracker crumbs, butter and nuts. Spread the mixture in the bottom of a 12 x 13 inch baking pan.

In a bowl, beat the egg whites with the cream of tartar. Add one cup and two tablespoons of sugar. Beat again until stiff. Spread on top of the crumb crust.

Bake for one hour at 250 degrees. Cool.

Grate the Heath Bars. Place one-half of the grated bars into one-half of the Cool Whip. Spread over the cooled crust. Spread the other one-half of plain Cool Whip on top. Sprinkle with the remaining grated Heath Bars.

Refrigerate.

Yield: 2 pies

Per Serving (excluding unknown items): 2655 Calories; 145g Fat (48.0% calories from fat); 39g Protein; 315g Carbohydrate; 11g Dietary Fiber; 248mg Cholesterol; 1986mg Sodium. Exchanges: 7 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Fruit; 28 Fat; 13 1/2 Other Carbohydrates.