
German Chocolate Dessert

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

graham cracker crumbs

2 packages (4 ounce ea) German's Sweet Chocolate

2 tablespoons water

4 eggs, separated

1 teaspoon vanilla

2 cups whipping cream, whipped

1 cup chopped pceans

Press the graham cracker crumbs into the bottom of a two-quart baking dish.

In a double boiler, melt the chocolate. Remove from the heat and cool slightly. Add the water, egg yolks (one at a time), and the vanilla. Fold in the stiffly beaten egg whites. Gently fold in the whipped cream and pecans.

Pour the mixture into the baking dish and top with a few more garham cracker crumbs.

Refrigerate until firm.

Cut into squares and serve.

Dessert

Per Serving (excluding unknown items): 162 Calories; 16g Fat (89.6% calories from fat); 3g Protein; 1g Carbohydrate; 0g Dietary Fiber; 125mg Cholesterol; 38mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat.