
Toffee Ice Box Dessert

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

Servings: 8

1 cup butter
2 cups powdered sugar, sifted
3 egg yolks
2 ounces unsweetened chocolate, melted
1 teaspoon vanilla
3 egg whites, stiffly beaten
1/2 cup whipping cream, whipped
1 box (10 ounce) vanilla wafers, finely crushed
1 cup blanched almonds, slivered and toasted
whipped cream

In a bowl, cream the butter. Gradually add the powdered sugar. Add the egg yolks, one at a time, beating well after each. Add the chocolate and vanilla.

Fold in the egg whites and whipped cream. Spread half of the vanilla wafers in a 10x10 pan. Pour the chocolate mixture over the wafers. In a bowl, mix the almonds with the remaining vanilla wafer crumbs and sprinkle on the top.

Refrigerate overnight.

Cut in squares and top with whipped cream.

Dessert

Per Serving (excluding unknown items): 545 Calories; 44g Fat (69.5% calories from fat); 7g Protein; 36g Carbohydrate; 2g Dietary Fiber; 162mg Cholesterol; 266mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 8 1/2 Fat; 2 Other Carbohydrates.