

Food For The Gods

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd*

*10 graham wafers, crushed
1 cup brown sugar
1 cup chopped nuts
1 cup dates or date/cherry
mixture
2 eggs, beaten*

Preheat the oven to 350 to 400 degrees.

In a bowl, mix together the graham crumbs, brown sugar, nuts, dates and beaten eggs.

Turn the batter into a baking dish.

Bake until brown.

Cut into fingers.

Per Serving (excluding unknown items): 1569 Calories; 90g Fat (49.2% calories from fat); 36g Protein; 172g Carbohydrate; 14g Dietary Fiber; 424mg Cholesterol; 212mg Sodium. Exchanges: 2 Grain(Starch); 4 1/2 Lean Meat; 15 Fat; 9 1/2 Other Carbohydrates.