

Oh Henry Bars

Canadian Mennonite Cookbook - 1974

30 graham wafers
1/2 cup butter or margarine
1/2 cup milk
1 cup brown sugar
1 cup chopped nuts

Line an eight x eight inch pan with fifteen whole wafers.

In a saucepan, melt the butter, milk and brown sugar. Bring to a boil. Boil for 2 minutes.

Crush the remaining wafers. Add to the batter with the nuts. Transfer to the lined pan.

Place a chocolate icing on the top.

Per Serving (excluding unknown items): 2309 Calories; 176g Fat (65.8% calories from fat); 29g Protein; 177g Carbohydrate; 14g Dietary Fiber; 265mg Cholesterol; 1069mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 33 1/2 Fat; 9 1/2 Other Carbohydrates.