

# Chocolate Icebox Cake

*Win Levi*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*1 1/2 dozen ladyfingers  
1/2 pound (two cakes)  
German sweet chocolate  
2 1/2 tablespoons water  
2 tablespoons sugar  
4 eggs, separated  
Almond macaroons and  
pecans, broken into small  
pieces  
whipped cream*

Split the ladyfingers and place them in a springform pan face down on the bottom and also line the sides.

In a double boiler, melt the chocolate with water and sugar. Remove from the heat. Beat in the egg yolks, one at a time, so that the yolk does not cook before being combined. Cool.

In a bowl, beat the egg whites. Add to the mixture when all is cold.

Cover the ladyfingers with macaroons and nuts, then pour the chocolate mixture over the top.

Refrigerate.

Serve with whipped cream.

(This cheesecake can also be made directly on a large serving dish, using two dozen ladyfingers for the base.)

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Per Serving (excluding unknown items): 393 Calories; 20g Fat (46.4% calories from fat); 25g Protein; 27g Carbohydrate; 0g Dietary Fiber; 848mg Cholesterol; 281mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Fat; 1 1/2 Other Carbohydrates.