

Marshmallow Roll

Canadian Mennonite Cookbook - 1974

*4 squares semi-sweet
chocolate
4 tablespoons butter
1 cup icing sugar
2 cups miniature
marshmallows
1 egg
1/2 cup chopped walnuts
coconut*

In the top of a double boiler, melt the chocolate and butter.

Remove from the heat.

Add the icing sugar, marshmallows, egg and walnuts. Mix well.

Spread a sheet of waxed paper on a flat surface.

Spread coconut on the waxed paper.

Place the mixture in a smooth layer over the coconut, like a log.

Roll the mixture to coat well.

Roll up the waxed paper into a log. Seal the ends.

Place in the refrigerator to chill.

Slice and serve.

Per Serving (excluding unknown items): 1540 Calories; 86g Fat (48.8% calories from fat); 23g Protein; 181g Carbohydrate; 3g Dietary Fiber; 336mg Cholesterol; 571mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 15 1/2 Fat; 11 Other Carbohydrates.