
French Strawberry Pudding

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

1 box (12 ounce) vanilla wafers, crushed fine
1/2 cup butter or margarine
1 1/2 cups powdered sugar
1 teaspoon vanilla
2 eggs
1 cup whipping cream
2 packages (10 ounce ea) frozen strawberries, thawed
1 cup chopped pecans

Put half of the vanilla wafer crumbs in the bottom of a 13x9x2-inch dish.

In a bowl, whip the butter, sugar, vanilla and eggs until light and creamy. Spread over the crumbs in the dish. Whip the cream and spread over the butter mixture.

Chill.

Pour the strawberries over the whipped cream. In a bowl, mix the pecans and remaining vanilla wafer crumbs. Sprinkle over the strawberries.

Chill overnight or until firm.

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 3714 Calories; 272g Fat (63.6% calories from fat); 31g Protein; 321g Carbohydrate; 19g Dietary Fiber; 999mg Cholesterol; 1193mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 7 Fruit; 1/2 Non-Fat Milk; 52 1/2 Fat; 12 1/2 Other Carbohydrates.