

Heritage Recipes

You can share old family recipes and traditions

Grandma Smith's Icebox Cake

From Anne

Growing up in the Midwest we took an annual trip north from Illinois to Minnesota where we would spend a few weeks at Noka Sippi Resort near Brainerd Minnesota. Grandma Smith would make Icebox Cake, a treat which those of us with a sweet tooth loved.

Grandma Smith, however never wrote the Icebox Box recipe down the same, so my mom has three versions...thought this was the most interesting since Grandma Smith "wrote it down while she made it".

Grandma Smith's Icebox Cake

(From Irene Smith, Brainerd, Minnesota, who said "I wrote this down just as I made it")

In a double boiler dissolve together:

1 cup water
1 cup sugar
dash of salt

Then add and melt:

1 square of dark chocolate
1/2 bag of semi sweet chocolate morsels

Remove from heat, let cool for 10 minutes and beat 2 whole eggs in a large bowl,

Stirring constantly slowly pour chocolate and sugar mixture into beaten eggs. Return chocolate and beaten egg mixture to double boiler and heat, stirring until the mixture is the consistency of custard.

Add 1 teaspoon of vanilla. Then fill the bottom of a 3" deep serving pan with vanilla wafers, pour 1/2 chocolate mixture over the top, cover with another layer of vanilla wafers and top with remaining chocolate mixture. Chill 2-3 hours and serve with cool whip. Estimate pan size for chilling to the best of your ability.

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