

# Choco-Mint Freeze

*By Dorothy Zehnder*

1¼ cups crushed vanilla wafers, reserve 2 Tablespoons  
½ cup plus 4 Tablespoons butter or margarine, divided  
1 quart (4 cups) peppermint stick ice cream, softened  
2 ounces unsweetened chocolate (or 6 Tablespoons cocoa)  
3 well beaten egg yolks, separate & reserve egg whites  
1½ cups confectioners' sugar or powdered sugar  
½ cup chopped pecans  
1 teaspoon vanilla  
3 egg whites

Toss together crumbs and 4 Tablespoons melted butter; press evenly in 9x13-inch pan. Spread with ice cream and freeze.

In pan over low heat melt ½ cup butter, and thoroughly blend in chocolate or cocoa. Gradually stir in egg yolks. Blend in sugar, nuts and vanilla. Cool thoroughly.

In a bowl beat egg whites until stiff peaks form. Beat chocolate mixture until smooth and gently fold in egg whites. Spread chocolate mixture over ice cream; top with remaining crumbs. Store in freezer until ready to serve.

Yield: 16 servings.