

This is the only thing an old boss of mine used to make as his wife usually did all the cooking. This is a wonderful dessert and very unexpected.

RITZIE MITZI

Part 1 - 20 RITZ CRACKERS ROLLED AND CRUSHED

½ CUP OF SUGAR

½ CUP CRUSHED WALNUTS

COMBINE ALL INGREDIENTS IN PART 1 AND MIX WELL.

Part 2 – 3 EGG WHITES

½ CUP SUGAR

¼ TEASPOON VANILLA

DASH OF SALT

IN A SEPARATE BOWL COMBINE EGG WHITES, SUGAR, SALT AND VANILLA. BEAT UNTIL STIFF.

FOLD CONTENTS OF PART 1 INTO PART 2. POUR INTO A GREASED PIE PLATE. BAKE ½ HOUR AT 350

DEGREES. COOL. COVER WITH COOL WHIP, GRATE CHOCOLATE ON TOP OF WHIPPED TOPPING. CUT IN TO PIE SHAPED PIECES. KEEP REFRIGERATED.