

# Cocktail Cake (3 layers)

38 Graham wafers - crushed

$\frac{1}{4}$  pound melted butter - mix with crumbs

① Put in bottom of 8x8" pan.

Leave one cup out for topping.

Mix  $1\frac{1}{2}$  cups icing sugar +  $\frac{1}{2}$  cup butter

Beat in 2 well beaten eggs.

② Spread this on top of crumbs.

Mix  $\frac{1}{2}$  pint whipped cream

$\frac{1}{2}$  tea. vanilla + sugar  $\frac{1}{2}$  cup + add

1 tin fruit cocktail well drained

Spread on cake.

Spread remaining crumbs.

Can be kept in fridge for 2 weeks.

P.S.

I never use whipping cream use cream  
whip & use their directions - (1 package)

Can substitute crushed pineapple  
instead of fruit cocktail.

I also use margarine not butter!

I could not remember how to type

& indent on the computer - !!!

This recipe is at least 30 years old!