

Drumstick Cake - A Special Treat

Irene Sirant

Base:

1 box vanilla wafers crushed,

½ c crushed peanuts,

3 tblsp peanut butter,

¼ c melted margarine.

¾ of crumbs goes in the bottom of pan. Save the other ¼ of crumbs for the top.

Filling:

1 eight ounce package Philadelphia cream cheese,

½ c peanut butter,

½ cup sugar,

4 eggs,

1 large tub frozen cool whip,

½ c chocolate syrup (small yellow can).

Blend cream cheese, peanut butter, and sugar well. Add eggs one at a time and beat well. Add tub of cool whip, blend in and pour over crust. Dribble chocolate over this mixture and marble in being careful not to disturb the crumbs. Sprinkle the last ¼ c crumbs on top.

Freeze. Thaw approximately ½ hour before serving.