

Graham Wafer Strip- My Favourite!

Helen Hepfner

Roll 30 – 40 graham wafers or use about 2 ½ cups crumbs.

Add ½ c butter, pinch salt, (for Bryan), ½ cup icing sugar.

Rub into crumbs.

Put ¾ of this into a 9 x 13 pan. Save ¼ for the top.

Bake 5 minutes.

Drain juice of 1 – 19 oz can crushed pineapple (drained well).

Put juice in a pot with 1 c sugar and 2 packages gelatin dissolved in ½ c water.

Boil this x 15 minutes.

Cool down to where it starts thickening.

Then whip 1 pint (2 c) cream.

Mix pineapple into cream, then add juice mixture.

Mix well.

Pour into graham wafer shell and top with the rest of crumbs.