

Vanilla Wafer Icebox Pie

Ingredients

- 1 pkg vanilla wafers, crushed (divided into 2 parts - half on bottom of pie)
- 1/2 cup butter
- 1 cup powdered sugar
- 2 eggs, beaten
- 1/2 pt cream, beaten
- 1 cup chopped nuts
- 1 small can cherries, drained
- 2 bananas

Instructions

1. Crush vanilla wafers and divide into 2 parts. Place half on the bottom of a pie dish.
2. Cream 1/2 cup butter with 1 cup powdered sugar.
3. Add 2 beaten eggs and mix until smooth.
4. Pour mixture over the wafers.
5. Beat 1/2 pt cream and layer over the filling.
6. Add chopped nuts, drained cherries, and bananas.
7. Sprinkle the remaining wafers on top.

Vanilla Waffles

1 pkg vanilla waffles crushed
divide into 2 pts - half on bottom of pie
cream $\frac{1}{2}$ cup butter

1 C powdered sugar

2 beaten eggs - mix until smooth

pour over waffles

beat $\frac{1}{2}$ pt cream

1 C Chopped nuts

1 small Can Cherries drained

2 bananas

sprinkle rest
of waffles

