

## CATHEDRAL WINDOW COOKIES

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### INGREDIENTS:

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1 bar German Sweet Chocolate  
¼ lb. Butter  
1 Egg  
1 c. Powdered Sugar, sifted  
1 pkg. (10 ¼ oz.) Miniature Colored  
Marshmallows  
½ c. Nuts  
Shredded Coconut

### DIRECTIONS:

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1. Melt chocolate and butter in double boiler.
2. Cool slightly and add egg.
3. Beat well.
4. Add powdered sugar, marshmallows, and nuts.
5. Mix well.
6. Wet hands. Form mixture into 2 or 3 rolls.
7. Roll in coconut.

### GAIL'S ADDITIONAL NOTES

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There's no hint on this recipe card of baking time or temperature – or even if it's baked at all – or whether we slice the roll! I wish I remembered, but I don't. So when you figure it out, please let us know!