

Why the Recipe is Special

I used to help my mom make this dessert when I was growing up. It was something to look forward to around President Lincoln's birthday, February 12. It comes from the *Joy of Cooking*, circa 1964, and is expected to make 12 servings. It won't take that many people to eat it up in my house!

Ingredients

½ lb. graham crackers
1 lb. (2 cups) dates
½ lb. marshmallows
1 cup pecans
1 cup whipping cream
1 tsp. vanilla

Directions

Crush the graham crackers.

Remove pits from dates and cut into pieces.

Cut marshmallows into pieces.

Chop pecans fine.

Whip cream until stiff.

Fold in vanilla.

Combine ½ the cracker crumbs with the dates, marshmallows, nuts and whipped cream.

Shape into a roll.

Roll it in remaining cracker crumbs. (Wrap log with wax paper.)

Chill for 12 hours.

Serve, cut into slices, with whipped cream.