

FRIED SNICKERS BARS

6 SNICKERS BARS

PACKAGE OF EGG ROLL WRAPPERS

ICE- CREAM

RED RASPBERRIES

1 CUP PORT WINE

OIL TO DEEP FRY.

PLACE THE SNICKER BAR IN THE EGG ROLL WRAPPER AND MOISTEN THE EDGES WITH WATER SO YOU GET A TIGHT SEAL. FOLLOW THE PACKAGE DIRECTIONS FOR FOLDING INTO AN EGG ROLL. HEAT THE OIL TO 360 DEGREES AND PLACE THE SNICKERS WRAPPED IN EGG ROLLS IN HOT OIL UNTIL THEY TURN GOLDEN BROWN. (IF THE OIL IS NOT HOT ENOUGH THE EGGROLL WRAPERS GET SOGGY, TOO HOT AND THEY BURN) DRY ON PAPER TOWELS. TAKE A CUP OF PORT WINE AND A 1/2 PINT OF RED RASPBERRIES AND SIMMER FOR ABOUT 15 MINUTES OR UNTIL THE SAUCE THICKENS. PLACE THE SNICKERS BAR ON A PLATE, TOP WITH ICECREAM AND SERVE WITH THE RASPBERRY WINE SAUCE.

ONE BITE OF THIS DECADENT DESSERT AND YOU AND YOUR FRIENDS WILL BE ADDICTED.