Twinkie Torte

- 1 (12 oz.) package chocolate chips
- 1/3 cup water
- 1/3 cup sugar
- 6 eggs, separated
- 2 cup whipped cream or Cool Whip
- 9 to 10 Twinkies, cut in half
- Maraschino Cherries

In saucepan, combine chips, water and sugar. Cook over low heat, stirring constantly until chips are melted. Remove from heat and add egg yolks, one at a time, mixing well after each and cool. Beat egg whites until stiff and gently fold into chocolate mixture. Place Twinkies, cream side up in a 9x13 inch pan. Spread chocolate mixture over Twinkies. Top with whipped cream and garnish with cherries. Refrigerate 12 hours before serving.