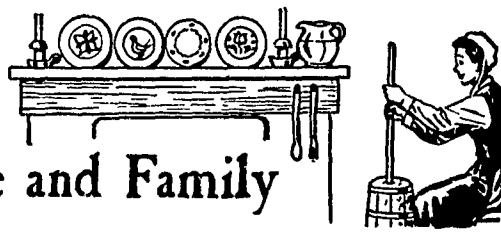


For the Farm Wife and Family



Wonderful Chocolate World

By Mrs. Richard C. Spence

All types of chocolate and cocoa are manufactured from one basic chocolate liquor. When cacao beans arrive at the processing plant they are cleaned and carefully roasted to fully develop their rich flavor and color.

After shelling, a blend of beans is crushed and recrushed to make cocoa butter. Then under heat and tremen-

cakes Chips are made by forcing blended chocolate liquor through small tubes to fall in drops onto a moving belt. When cool, they hold their shape

Sweet and Milk Chocolates—More sugar is added to make sweet chocolate. It is mainly an eating chocolate used in bars or as a coating for candy.

Cocoa—Chocolate liquor is used in making cocoa, too. Containing around 50% cocoa butter, it is pressed to remove half of this butter. The cocoa emerges in a dry "press cake" which is triple milled to a fine powder that blends easily and frees its full flavor in cooking.

TIPS ON USING CHOCOLATE

To Melt Unsweetened Chocolate—Chocolate burns easily over direct heat because it is high in fat and contains little water. Its solid form results in slow melting, thus to prevent burning it must be melted over low heat. The safest method for melting it is over boiling water. Place wrapped square, folded edges up, in top of double boiler over boiling water for 10 to 12 minutes. Carefully lift out square and scraps off chocolate. Or place squares of unwrapped chocolate over hot water until melted.

Chocolate may be melted in a pan over direct heat. Heat is kept very low. Stir constantly and remove from heat as soon as chocolate is melted.

When the oven is on, use it to melt chocolate. Place wrapped squares on a pie pan or piece of foil and place in oven. Just be sure the oven doesn't get too hot.

In some recipes the chocolate may be combined with liquid and melted. Heat slowly and stir constantly. When melted, beat with a rotary beater until smooth.

To Melt Other Chocolates—Melt Dot chocolate over hot water as for unsweetened chocolate, with one difference. When partly melted remove from heat; stir until entirely melted. Chips and sweet chocolate are melted over hot water, also, and remain thick even when melted.

To Store Chocolate—Keep chocolate in a reasonably cool place, preferably under 75 degrees. If chocolate becomes grey in color during storage, its goodness has not been damaged in any way. Excessive heat will cause some of the cocoa butter to leak on the wrapper, and the chocolate will have deteriorated.

CHOCOLATE TRICKS

Glaze—Melt 2 squares unsweetened chocolate with 2 teaspoons butter and dribble down sides of frosted cake or over tops of cakes or brownies

Chocolate Curls—Hold unwrapped square of unsweetened chocolate in hand to warm slightly. Unwrap and shave chocolate with long, thin strokes, using vegetable peeler or a small, sharp knife. Decorate puddings, cream pies, ice cream, or parfaits with curls.

Coffee Cake Topping—Grate one square unsweetened or Dot chocolate and add to sugar-crumble topping of any favorite coffee cake before baking.

Chocolate Lace Cake—Frost any favorite cake with a white frosting. Place a doily lightly on the frosting and sprinkle with grated Dot chocolate. Remove doily carefully.

And now for some chocolate recipes—

SWEET CHOCOLATE NUT DROPS

- 1 package (¼ pound) sweet chocolate.
- 2 cups sifted flour
- ½ teaspoon soda
- ½ teaspoon salt
- ¾ cup butter or other shortening

- ¾ cup sugar
- 2 eggs, unbeaten
- ½ teaspoon vanilla
- ½ cup chopped walnuts, pecans, or black walnuts

Place chocolate in a small bowl and melt over hot water; cool. Measure sifted flour, add soda and salt, and sift together. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Blend in melted chocolate. Add flour and mix well. Add vanilla and nuts. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (350 degrees) 10 to 12 minutes. Spread the warm cookies with Chocolate Glaze. Makes about 4 dozen.

Chocolate Glaze: Melt one package sweet chocolate (¼ pound) spread thinly over warm cookies.

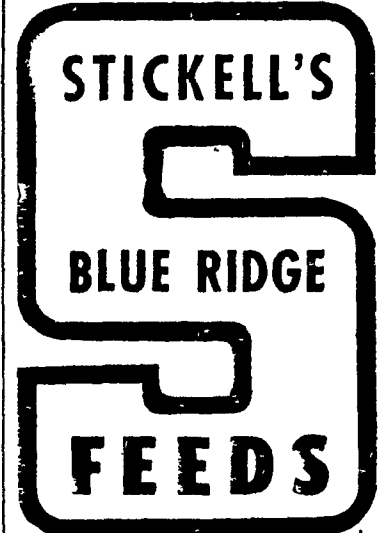
Ed. Note: We have had a request for Pennsylvania Dutch recipes and would appreciate it if you readers would send us your favorite "Dutch" recipes. We will publish them in the near future. Please send them to Mrs. Richard Spence, Quarryville, Pa.

dous pressure the cocoa butter melts and mixes with other parts of the beans, forming a ruddy chocolate liquor.

TYPES OF CHOCOLATE

Baking Chocolate—Unsweetened chocolate is simply the chocolate liquor which has been molded in 1-ounce squares and hardened. This chocolate is used in baking or cooking.

Semi-Sweet Chocolates—sugar, extra cocoa butter, and flavorings are added to the chocolate liquor for the various semi-sweet chocolates. Dot chocolate is molded in squares like unsweetened chocolate but it is suited to but it is especially suited to candy making and dipping. Semi-sweet chocolate chips hold their shape under higher heat than other chocolates, so they add chunky texture as well as flavor to cookies &



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