- 5 tablespoons flour ¼ teaspoon salt
- 3 cups milk 3 squares unsweetened

chocolate 1 teaspoon vanilla

Combine sugar, flour, and alt in top of double boiler, nixing well. Add milk gradnally, stirring well. Add chocolate. Place over boiling water and cook and stir until thickened. Continue cooking 10 minutes, stirring occasionally. Add vanilla. Chill and serve with cream. May be served warm if desired. Serves 6.

QUICK HOT FUDGE SAUCE

1 package (¼ pound) sweet

chocolate 3 marshmallows

4 cup milk

Dash of salt melt and mixture is blended, chocolate mixture; blend.

Makes about ½ cup or 3 ervings doubled if desired.

FUDGE CAKE 4 squares unsweetened chocolate

½ cup hot water ½ cup sugar 2 cups sifted cake flour 1 teaspoon soda 1 teaspoon salt ½ cup shortening

1 teaspoon vanilla

14 cups sugar 3 eggs, unbeaten Milk (With butter or mar-

garine, use % cup milk. With vegetable shortening, use ¾ cup milk)

Place the chocolate and

once, measure, add soda and 13x9x2-inch cake salt, and sift together three Cream shortening, add 14

cups sugar gradually, and cream together until light and fluffy Add eggs, one at a time, beating thoroughly Combine all ingredients in after each. Then add flour alop of double boiler. Cook & ternately with milk, beating stir over hot water until the after each addition until chocolate and marshmallows smooth. Add vanilla and

> Pour batter into two round deep, lined on bottoms with til soft and smooth. Add the cool place to harden. Lift enpaper Bake in moderate ov. confectioners' sugar gradual- tire chocolate block out of held Saturday, Nov. 25th at en (350 degrees) 30 minutes. ly, blending well. or until cake springs back when lightly touched. Or Add vanilla, salt, and nuts; Makes 16 bars. bake in 13x9x2-inch pan in m'x well. Press into a butter-moderate oven (350 degrees) ed 9x5-inch pan. Chill in re-

garian Chocolate Frosting. HUNGARIAN CHOCOLATE **FROSTING**

4 to 5 squares unsweetened chocolate 24 cups sifted confection-

ers' sugar ¼ cup hot water

2 egg yolks, unbeaten 6 tab espoons softened butter

Melt chocolate; water in top or a double from heat. Mix in sugar and es when well chilled. hot water until chocolate is water Beat in egg yolks. melted and mixture thickens. Add butter, a tablespoon at Add ½ cup sugar and cook a t me, beating well after and stir 2 minutes longer, each addition Makes enough Cool to lukewarm. Sift flour for two 9-inch layers, or a

NO-COOK CHOCOLATE **FUDGE**

2 squares unsweetened chocolate

1 package (3 ounces) cream cheese

2 cups sifted confectioners' sugar

1 teaspoon vanilla Dash of salt

½ cup chopped pecans

Lancaster Farming, Saturday, November 4, 1961-9





remove 15 minutes). Cut into 20 piec-

For the

RAISIN NUT BARS

% cup seedless raisins % cup broken walnuts

and dry thoroughly. Arrange in Massachusettes. raisins and nuts evenly over bottom of pan Heat choco- Mrs. Robert Zink, 124 Sunny late over hot water until part- Slope Lane, Manheim, the ly melted; remove from wa- members voted to donate \$10 ter and stir rapidly until to the USO Plans were disentirely melted. Pour the cussed for the giving of chocolate evenly over the in- Chr.stmas baskets John Mcgredients in pan. If necessary Kenzie, teacher at Lampeter-Melt chocolate over hot tap pan several times to set- Strasburg high school showed Recipe may be 9 inch layer pans, 1½ inches water Cream the cheese untle chocolate. Let stand in a slides on National Parks.

40 minutes. Frost with Hun- fr'gerator until firm (about AFTERNOON CHOCOLATE

½ package (9 squares) sweet chocolate

2 cups milk heat in saucepan over low Dostin, stirring constantly. specialist mediately. Makes 3 or 4 ser- suggests poultrymen find a

Farm Women 5 Hear Reports

A report given at a recent 8 squares dot chocolate meeting of Farm Women's Line bottom of loaf pan Soc.ety number five showed 8x4 inches, with waxed par that a total of 38 persons, 18 per, letting paper extend in of them members of the so-2-inch tabs at each end. ciety, participated in the bus Wash raisins in hot water trip to O.d Sturbridge Villge

Meeting at the home of

The next meeting will be pan using paper tabs Cut in 1.30 p.m in the home of Mrs. Stir in melted chocolate. rectangular bars, 1x2 inches Abram Weidman, Manheim R1 Mrs Albert Hostetter will show Christmas decora-

> When basements are unheated they can be used for Add chocolate to milk and egg storage, says Carl O. extension poultry at Penn State. When chocolate is melted, However in cold weather, beat with egg beater until when basements are heated light and frothy. Serve im-they're not suitable, so he better place.

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