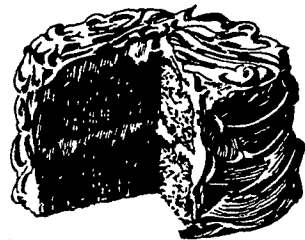


# Home On The Range



## Chocophiles, take note!

All you chocophiles — those of you who cannot say "no" to the delicious, sweet taste of a chocolate candy bar, a fudge nut brownie, and a chocolate chip cookie — take note: there are more ways of eating chocolate than you think.

For gastronomic delight, we have included such recipes as Chocolate Fruit Soup, Chocolate Raisin Bread, and Chocolate Chili. Remember, as the saying goes, "Don't knock it till you've tried it."

But if experimenting isn't your forte, then try the 'regular' recipes which are included also. You'll love chocolate cake and delight in fudge and marble squares. Happy 'chocolating.'

### CHOCOLATE FRUIT SOUP

One 6-oz. pkg. semi-sweet real chocolate morsels, divided  
1 c. milk  
One 10-oz. pkg. frozen strawberries, drained  
1 1/4 c. heavy cream  
1/2 t. vanilla extract  
1/2 t. cinnamon  
whipped cream

Place 1/2 c. semi-sweet morsels in blender container, process at high speed about 15 seconds or until fine particles are formed; set aside. Combine over hot (not boiling) water, remaining 1/2 c. morsels and milk; heat until

morsels melt and mixture is combined. Morsel-milk mixture will contain flecks of chocolate; this will not be a smooth mixture. In blender container, combine morsel-milk mixture, strawberries, heavy cream, vanilla extract and cinnamon. Process at high speed until smooth (about 30 seconds). Chill until ready to serve (at least 3 hours). Garnish with whipped cream and grated morsels.

### TOLL HOUSE MARBLE SQUARES

Preheat oven to 375 degrees.  
1/2 c. softened butter  
1/4 c. plus 2 T. granulated sugar  
1/4 c. plus 2 T. brown sugar  
1/2 t. vanilla  
1 egg  
1 c. flour  
1/2 t. soda  
1/2 t. salt  
1/2 c. coarsely chopped walnuts  
1 c. chocolate chips

Mix butter, sugars and vanilla thoroughly. Beat in egg. Blend in flour, soda, and salt. Mix in walnuts. Spread in greased oblong pan. Sprinkle chocolate chips over top of dough. Place in oven 1 minute. Remove from oven and run knife through dough to marbleize. Return to oven. Bake 12 to 14 minutes. Cool and cut in squares. Also good before it's quite cool.

Amelia Hoover, Manheim



Can you make a chocolate cake with just one square of chocolate? Yes, if you want a light cocoa-brown cake with a spongy texture as a change of pace. Bit O' Chocolate Cake is

elegant, with fewer calories than most because its base is eggs rather than shortening. Find the cake and frosting recipes included here.

## Cook's Question Corner



**ANSWER** - For Glenn Miller of Honesdale who requested information on handling sausage, scrapple or puddings when butchering a pig, comes this information from Mrs. J. Hoover of Stevens: "Send 25 cents to: Superintendent of Documents, U.S. Government Printing Office, Washington 25 D.C. and ask for the pamphlet 'Slaughtering, Cutting and Processing Pork on the Farm.' I saw the address in a monthly magazine last year."

**ANSWER** - For Christene Jefferson who says she traditionally cans too many tomatoes, comes two recipes to use them up! She and other readers can find them at the end of the recipe section above. Thanks go to Carol Ulrich from Allenwood and Martin Roy of Warrenton, Va.

### Recipe Topics

#### August

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- 21 Splurge with calories
- 28 Let's try some new cakes

#### September

- 4 Winning ways with hamburger

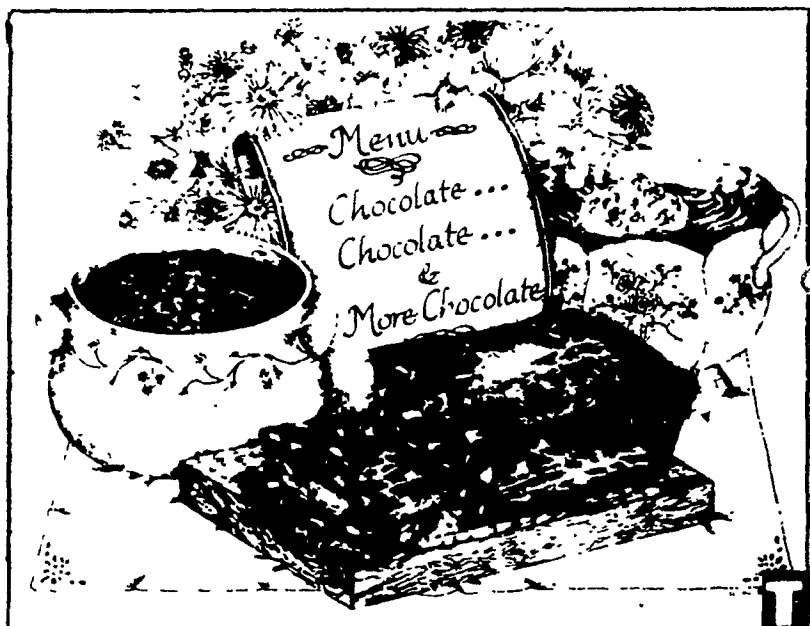
### CHOCOLATE RAISIN BREAD

One 6-oz. pkg. semi-sweet morsels  
6 T. butter  
2 1/2 c. unsifted flour  
1 t. baking powder  
1 t. baking soda  
1 t. salt  
1 egg  
1 1/2 c. milk  
1/2 c. sugar  
1 t. vanilla extract  
1 c. raisins  
1 c. coarsely chopped nuts

Preheat oven to 350 degrees. Melt over hot (not boiling) water, morsels and butter; stir until morsels melt and mixture is smooth. Remove from heat; set aside. In small bowl, combine flour, baking powder, baking soda and salt; set aside. In large bowl, beat egg, milk, sugar and vanilla extract. Add chocolate mixture. Gradually stir in flour mixture by hand just until moistened. Stir in raisins and nuts. Pour into greased 9x5 inch loaf pan. Bake at 350 degrees for 65 to 70 minutes. Cool 10 minutes; remove from pan. Cool completely.

### CHOCOLATE CHILI

2 T. vegetable oil  
1 chopped onion  
2 garlic cloves, minced  
1 lb. ground beef  
1 16-oz. can kidney beans, drained  
1 16-oz. can tomato puree



16-oz. can tomato paste  
One 4-oz. can chopped green chili peppers, seeded and drained  
1/2 c. water  
2 oz. Nestle Choco-bake divided  
2 T. chili powder  
1 T. beef-flavored instant bouillon  
Heat oil in a large skillet; add onion and garlic and saute until tender. Add ground beef; cook over medium heat until meat is evenly browned. Drain off excess

fat. Stir in beans, tomato puree, tomato paste, chili peppers, water, 1 envelope Choco-bake, chili powder and bouillon; mix well. Simmer uncovered 30 minutes, stirring occasionally. Stir in remaining Choco-bake and heat through. Serve with corn chips or over hot rice.

Nestle Chocolate Co.

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