

Cookbook

Chocolate Lovers Will Love These Recipes



FOR THE LOVE OF CHOCOLATE - The Hershey's 1934 Cookbook provides the chocolate lover with many recipes for cakes, icings, sauces, pies, desserts, breads, cookies, candies and beverages

By **JOAN KINGSBURY**
Post Correspondent

Chocolate Lovers will find the Hershey's 1934 Cookbook interesting because of its many recipes for cakes, icings and sauces, pies, desserts, breads, cookies, candies and beverages. Nostalgia seekers will find the book's "Remember When" section describing the economy, lifestyle and mood of the 30's fascinating. Since I am both a chocolate lover and nostalgia seeker, I have found it to be one of my favorite cookbooks.

"decade of mixed blessings". The United States had a population of 123 million with 53 million of those people living on farms. The hourly wage was 44 cents; 25 percent of the labor force was unemployed.

The average American family lived in a six-room home with one car garage that cost \$2,500. People were recovering from the great depression but money was still tight. Radios brought entertainment to many homes with families enjoying shows like "Amos 'n' Andy", adventure series by Lowell Thomas or songs by the

"Songbird of the South" Kate Smith.

Saturday night was movie night to 60-million people who paid an admission of 25 cents for adults and 10 cents for children. Clark Gable, Will Rogers, Janet Gaynor, Mae West, W.C. Fields were the matinee idols of the day.

The American housewife worked very hard to make ends meet, considering the economy. Home gardens and canning were the norm in most kitchens, with fruits and vegetables preserved for future use. Grocery purchases, sirloin steak, 29c lb., bacon 11c lb., potatoes 2c lb., bread

5c loaf, seems to be remarkably cheap but remember the hourly wage was only 44 cents.

Everything was made from scratch. Cakes, pies, cookies were all made in mother's spare time. If a family lived on a farm, butter, milk, and eggs were readily available for cooking needs. When purchased butter sold for 28c pound, sugar cost 5 cents a pound, milk was 10 cents a quart and eggs cost 29 cents dozen. Housewives prided themselves on their fine baked goods.

In addition to the historical information, the Hershey's 1934 Cookbook gives its readers some hints on cooking and baking with chocolate. Cocoa may be substituted for baking chocolate; 3 tablespoons of cocoa plus 1 tablespoon of shortening equals 1 ounce baking chocolate. Chocolate easily absorbs odors so be sure to wrap it tightly when storing. Chocolate deflates stiffly beaten egg white mixtures, so fold in carefully just until it is blended. To make chocolate curls, draw blade of vegetable parer over smooth side of a slight warm block of chocolate.

Of course the most important part of any cookbook is its recipes. Although the Hershey's 1934 Cookbook contains many delightful recipes, I have chosen these because they present unusual combinations with chocolate;

Old Fashioned Cocoa Mint Cake, Cocoa Peppermint Icing, Chocolate Butter-Scotch Pie, Chocolate Bread Pudding.

OLD-FASHIONED COCOA MINT CAKE

2/3 c. butter
1 2/3 c. granulated sugar
3 eggs
2 c. flour
2/3 c. Hershey's cocoa
1/4 t. baking soda
1/4 t. baking powder
1 t. salt
1 1/3 c. milk
1/2 c. crushed peppermint candy

Cream butter, sugar and eggs until fluffy and beat vigorously for three minutes (high speed of mixer). Combine flour, cocoa, baking soda, baking powder and salt; add alternately with milk to creamed mixture. Blend in crushed candy. Pour batter into 2 greased and floured 9-inch cake pans. Bake in a moderate oven (350 degrees) for 35 minutes. Cool 10 minutes

before removing from pans. Ice cake with Cocoa Peppermint Icing.

COCOA PEPPERMINT ICING

1/2 c. butter
1/2 c. Hershey's Cocoa
3 2/3 c. Confectioner's sugar
7 T. milk
1 t. vanilla
1 T. crushed peppermint candy

Melt butter in a saucepan; add the cocoa and heat one minute or until smooth, stirring constantly. Alternately add sugar and milk, beating to spreading consistency. Blend in vanilla and peppermint candy. Yield: About 2 1/4 c. icing or enough for an 8 or 9 inch layer cake.

CHOCOLATE BUTTER-SCOTCH PIE

3/4 c. brown sugar, packed
1/3 c. flour
1/2 t. salt
2 1/2 c. milk
6 T. Hershey's Chocolate Flavored Syrup
2 egg yolks, well-beaten

2 T. butter
1/2 t. vanilla
9-inch baked pie shell
Thoroughly combine sugar, flour and salt. Stir in the milk, chocolate, and beaten egg yolks. Cook over medium heat until thick, stirring constantly. Remove from fire; blend in butter and vanilla. Pour into baked pie shell, cool. Chill in refrigerator. Serve with sweetened whipped cream, if desired.

CHOCOLATE BREAD PUDDING

1 c. (6 oz. pkg.) Hershey's baking chips
3 c. milk
1/2 t. salt
4 egg yolks
3/4 c. granulated sugar
1 t. vanilla
8 slices dry bread
1/2 c. broken nuts
3 egg whites
1/4 t. cream of tartar
1/2 c. granulated sugar

Melt the baking pieces in one cup milk over medium heat. Stir in the remaining two cups milk and reserve. Combine together the salt, egg yolks, 3/4 cups granulated sugar and vanilla and stir in reserved mixture. Trim crusts from bread and cut slices into 1/2 inch cubes. Place cubes into 1 1/2 quart casserole. Pour custard mixture over bread cubes, being sure all the cubes are saturated, then blend in nuts. Set the casserole in a pan of hot water. Then bake in a moderate oven for one hour at 350 degrees. Beat the egg whites and the cream of tartar until frothy. Gradually add the 1/2 cup granulated sugar and beat until the meringue is stiff. Spread meringue on casserole, brown delicately in the oven. Serve warm or cold. Serves 14.

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