

Desserts

Chocolate Charlotte Russe

- $\frac{1}{4}$ cup Cowan's Perfection Cocoa or 1 square
Cowan's Supreme Chocolate
- $\frac{1}{4}$ teaspoonful salt
- Whites of 3 eggs
- 1 teaspoonful vanilla
- $\frac{3}{4}$ cup powdered sugar
- 1 pint of cream, whipped

The chocolate is first melted over hot water; or if cocoa is used with a quarter of a cup of hot water. Sugar and cream are then added and the whites of eggs beaten stiff. Then add salt and flavoring. Take an ordinary jelly mold and place sponge cake or macaroons or lady's fingers against the side of the mold and fill with the cream mixture and chill same 1 hour. If this mixture is molded in individual molds half an hour is sufficient for chilling purposes.

Chocolate Blanc Mange

- 3 oz. Cowan's Supreme Chocolate or $\frac{1}{4}$ cup
Cowan's Perfection Cocoa
- 2 tablespoonsful gelatine
- 2 eggs
- 2 cups scalded milk
- $\frac{1}{4}$ cup cold water
- 1 cup sugar
- 1 teaspoonful vanilla
- $\frac{1}{4}$ teaspoonful salt

Mix the sugar, chocolate and eggs and add the scalded milk, and then cook the whole in a double boiler until a coating is formed on an ordinary spoon. Soak the gelatine in cold water and when dissolved add vanilla and salt and empty same into an ordinary mold, and chill.

Decorate as shown on pages 36 and 37.

NOTE.—One square of Supreme Chocolate weighs one ounce. The 25c. size has eight squares; the 10c. size has three squares.