



COCOA SAUCE—1

2 cups milk	$\frac{2}{3}$ cup powdered sugar
$1\frac{1}{2}$ tablespoons cornstarch	$\frac{1}{4}$ teaspoon cinnamon
4 tablespoons Cowan's Cocoa	1 teaspoon vanilla
2 eggs	$\frac{1}{4}$ teaspoon salt

Method:—Scald milk, mix cornstarch, salt, cocoa and cinnamon. ☞ Add gradually to scalded milk. ☞ Cook in double boiler until thick, and until there is no taste of raw starch, stirring constantly. ☞ Beat whites of eggs until stiff, add gradually the powdered sugar and continue beating, add unbeaten yolks, and stir into cooked mixture. ☞ Cook one minute, add vanilla and cool before serving.

COCOA SAUCE—2

$\frac{1}{2}$ cup sugar	1 tablespoon butter
2 tablespoons flour	1 teaspoon vanilla
2 tablespoons cocoa	2 cups boiling water

Method:—Mix sugar, flour and cocoa. ☞ Add boiling water slowly, stirring constantly. ☞ Cook 5 minutes or until thick, and until there is no taste of raw starch. ☞ Add butter and flavoring.

COCOA SAUCE—3

1 cup sugar	Few grains of cream of tartar
$\frac{1}{2}$ cup water	$\frac{1}{4}$ cup Cowan's Cocoa
1 teaspoon vanilla	

Method:—Mix all ingredients except vanilla. ☞ Boil until of the consistency of a thin syrup. ☞ Cool slightly and add vanilla.

FOAMY SAUCE

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup milk
1 cup sugar	$\frac{1}{2}$ teaspoon vanilla
2 eggs	

Method:—Cream butter, add sugar, well beaten yolks of eggs and milk. ☞ Cook over hot water until mixture thickens, add flavoring. ☞ Pour over whites of eggs beaten until very stiff. ☞ Beat thoroughly and serve at once.

