

Chocolate Charlotte

- 3 tablespoonsful Cowan's Perfection Cocoa
- Whites of 2 eggs
- 1 pint water
- $\frac{1}{2}$ cup sugar
- 2 teaspoonsful corn starch
- $\frac{1}{2}$ teaspoonful cinnamon
- $\frac{1}{2}$ teaspoonful vanilla

The corn starch should first be dissolved in a quarter cup of cold water. Then to thicken the corn starch add 1 pint of boiling water and stir well. Mix the sugar and cocoa thoroughly and add them to this mixture. Now remove these ingredients from the fire, add the cinnamon and flavoring, and pour slowly over the whites of the eggs, which have been beaten stiff. Place the whole in a buttered mold and set aside in a cool place. This dish may be served with cream or sauce.

Baked Chocolate Soufflé

- 2 squares Cowan's Supreme Chocolate or
- $\frac{1}{4}$ cup Cowan's Perfection Cocoa
- Whites of 3 eggs
- Yolks of 3 eggs
- 2 tablespoonsful hot water
- 1 teaspoonful vanilla
- $\frac{1}{2}$ cup sugar
- 2 tablespoonsful butter
- 2 tablespoonsful flour
- $\frac{1}{4}$ teaspoonful salt
- $\frac{3}{4}$ cup milk

First melt butter and then add flour, and later milk. After cooking for 5 minutes add sugar and salt. Having melted the chocolate, hot water and flour mixture is then added and cooked for 5 minutes. This quantity is then cooled. Beat well the yolks of eggs and add to flour and chocolate mixture and then cut and fold in the well beaten whites. Add flavoring and bake in a buttered dish in an oven of moderate temperature for 20 or 30 minutes. Serve either with cream or butter and sugar sauce.

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