

Chocolate Mousse

- $\frac{1}{4}$ cup Cowan's Perfection Cocoa or 2 squares
Cowan's Supreme Chocolate
- 1 cup milk
- 1 tablespoonful gelatine
- 3 tablespoonsful boiling water
- $1\frac{1}{2}$ cups sugar
- 1 cup whipping cream
- $\frac{1}{2}$ cup chopped almonds, blanched
- 1 oz. citron, cut in slices
- Pinch of salt

Melt the cocoa and sugar with the milk and stir over the fire until boiling. Then the gelatine, which has been dissolved in boiling water, is added, and the salt. The mixture is then strained into a bowl and set in a pan of ice water. Care should be taken to stir the mixture constantly until it thickens; then the whipped cream is folded in. Wash out a mold with cold water, and sprinkle with the nuts and citron. Then pour in the mixture and cover with wax paper or cheese cloth. Place on the lid, pack in ice and salt and let stand for 4 hours.

Chocolate Junket

- 1 square Cowan's Supreme Chocolate
- 1 junket tablet
- $\frac{1}{4}$ cup powdered sugar
- 3 tablespoonsful boiling water
- 1 quart milk

After melting the chocolate add boiling water. In one tablespoonful cold water dissolve a crushed junket tablet. Scald the quart of milk, add flavoring and sugar. Add the junket solution when cool and the melted chocolate and pour the ingredients into suitable molds or other receptacles. Stand in a warm place until the substance jells, then chill and serve with sugar and cream.

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