



COCOA DATES

Method:—Wipe dates, stuff with fondant and roll in granulated sugar.

COCOA FONDANT NUT BARS

Method:—Melt 1 cup of cocoa fondant over hot water, flavor and stir into it $\frac{1}{3}$ cup chopped nuts. ☞ Turn into a small oiled pan; when cold, cut in bars with a sharp knife. ☞ Each bar may be wrapped in waxed paper.

COCOA CREAM BALLS

4 tablespoons butter	4 tablespoons Cowan's Cocoa
1 cup powdered sugar	$\frac{1}{2}$ teaspoon vanilla
	Chopped nuts

Method:—Mix cocoa and sugar, cream butter, gradually work in the cocoa and sugar. ☞ Beat thoroughly, add vanilla, shape into balls and roll in chopped nuts. ☞ Keep in a cool place until ready to serve.

COWAN'S SEA FOAM

$\frac{3}{4}$ cup brown sugar	1 tablespoon butter
$\frac{1}{4}$ cup water	1 teaspoon vanilla
1 egg white	3 tablespoons Cowan's Cocoa
	$\frac{1}{4}$ teaspoon salt

Method:—Mix sugar, cocoa, salt and water, stir over a gentle heat until sugar is dissolved. ☞ Boil until syrup will spin a thread, 217 degrees C., which is slightly below soft ball stage. ☞ Add butter and vanilla. ☞ Pour slowly, beating all the time into the egg white, which has been beaten until stiff and dry. ☞ Beat until mixture will stiffen. ☞ Drop from spoon on a buttered plate or greased paper and leave until hardened. ☞ Chopped nuts may be sprinkled over each piece.

