



Cowan's Confections

COCOA FONDANT

3 tablespoons Cowan's Cocoa $\frac{1}{8}$ teaspoon cream of tartar
2 cups sugar $\frac{2}{3}$ cup boiling water
 $\frac{1}{4}$ teaspoon salt

Method:—Put all ingredients into saucepan, stir over gentle heat until sugar is dissolved. ☞ Heat gradually to boiling point and boil slowly without stirring until a soft ball can be formed when tried in cold water (112-114 degrees C). ☞ Remove from fire, let stand until it stops bubbling, then pour slowly on oiled plate. ☞ Let stand until almost cold, then beat with a wooden spoon until almost creamy. ☞ Work in hands until perfectly smooth. ☞ Put in a glass jar, seal to exclude air, and let stand 24 hours or longer. ☞ If during the boiling crystals form on the sides of the saucepan, wipe off with a damp cloth.

COCOA CREAM WAFERS

Method:—Melt 1 cup of cocoa fondant over hot water, stirring all the time. ☞ Thin slightly by adding a few drops of hot water. ☞ Flavor with $\frac{1}{2}$ teaspoonful vanilla. ☞ Drop from tip of teaspoon on an unbuttered smooth tin plate, and when firm remove. ☞ It is necessary to work quickly to avoid remelting fondant.

COCOA FONDANT CREAMS

Method:—Work cocoa fondant until soft and creamy. ☞ Flavor; take piece of cocoa fondant about size of marble, roll in hand, and press $\frac{1}{2}$ walnut on each side. ☞ Keep in a cool dry place until ready to serve.

COCOA FONDANT BALLS

Method:—Work cocoa fondant in the hands until soft and creamy. ☞ Flavor; form into balls, and roll in chopped nuts; stand in a cool dry place until ready to serve.

