Cocoa Angel-Food Cake

(Be sure to try this recipe)

1 cup flour (Swan's) 1 tsp. cream of tartar
11 egg whites 1½ cups sugar
½ tsp. salt 1 tsp. McNess' Vanilla

1. Take out 3 tbls. flour and add in its place 3 tbls. cocoa.
2. Beat whites with the salt until light, add the cream of tartar and beat until stiff.
3. Sift flour and sugar separately three times.
4. Fold in sugar and then flour. Lastly add Vanilla.
5. Pour into ungreased pan rinsed with cold water.
6. Place in cold oven, increase heat gradually and bake one hour.
7. Invert pan to cool. Do not remove cake until cold.

Abbreviations Used
qt.—quart tbls.—tablespoon
pt.—pint tsp.—teaspoons
Measurements in all recipes are made level.
**Ingredients**
- 1 1/2 cups milk
- 2 eggs
- 1/2 cup McNess' Cocoa
- 1 cup sugar
- 1 tsp. butter
- 3 tbls. cornstarch
- 1/2 tsp. salt
- 2 tsp. McNess Vanilla

**Breakfast Cocoa**
1. Mix dry ingredients.
2. Put 2 cups of water on stove and boil hard.
3. Pour some of the boiling water into the dry mixture making a paste, add hot water until paste is dissolved.
4. Put it on stove and boil hard.
5. Add 2 cups of milk, heat but do not let come to a boil.
6. Put in a drop or two of McNess' Vanilla.

**Spanish Chocolate**
2 tbls. McNess' Cocoa
1/4 cup condensed milk
1 1/2 cups strong coffee
1 cup evaporated milk
Pinch of McNess' Cinnamon

1. Mix cocoa and condensed milk.
2. Add coffee slowly, stirring constantly.
3. Add evaporated milk and heat almost to the boiling point.
4. Add cinnamon just before serving.
   (Note) This will serve four people.

**Fudge Frosting**
2 cups sugar
3/4 cup milk
3 tbls. McNess' Cocoa
1 tbls. butter
1/2 tsp. salt

1. Cook until it forms a soft ball in cold water.
2. Add butter and beat until cold.

**Cocoa Icing**
1/2 cup sugar
2 tbls. McNess' Cocoa
1 egg white
4 marshmallows

1. Mix sugar and cocoa; then add water and egg white.
2. Cook mixture in double boiler 7 minutes, beat constantly with an egg beater.
3. Remove from fire, add marshmallows and vanilla and beat until smooth and creamy.

**Cocoa Filling For Cake**
2 heaping tsp. cornstarch
1 tsp. McNess Vanilla
1/4 cup water
1/4 cup McNess' Cocoa

1. Mix sugar, cornstarch and cocoa, add the cold water, put in double boiler and stir constantly while cooking.
2. When thick add Vanilla.
3. Spread between layers.
4. Ice with Cocoa Icing.

**Ice Box Cake Frosting**
1/2 pt. whipping cream
3 tbls. McNess' Cocoa
1/2 cup sugar

1. Place these ingredients in bowl together and chill for two hours.
2. Then whip stiff and put on cake.
   (Note) If these ingredients are not chilled together they will not mix.

**Chocolate Cream Dessert**
1 quart of milk
2 tbls. McNess' Cocoa
1 cup of sugar
1 tsp. McNess' Vanilla
5 eggs

1. Scald milk in double boiler and add sugar and salt.
2. Mix cocoa with a little hot milk and add to above mixture.
3. Beat eggs slightly and add to milk.
4. Lastly add Vanilla.
5. Bake in slow oven until firm.
6. Chill thoroughly, remove and serve with whipped cream sweetened.

**Cooked Chocolate Icing**
1 egg
1 cup sugar
3 tbls. McNess' Cocoa
3 tbls. milk
Pinch of salt

1. Mix all ingredients together.
2. When it begins to boil cook just one min. stir over fire constantly.
3. Let cool and spread.

**Method**
1. Heat 1 cup of milk with butter, sugar and salt.
2. Mix cocoa with 1/2 cup milk and add to heated milk.
3. Add well beaten egg yolks. Cook in double boiler until thick.
4. Pour this filling into a baked crust and cover with meringue made of stiffly beaten egg whites and sugar.
5. Place in oven and brown slightly.
For finest flavoring
always use
Stillmee's
Champion Brand
Extracts

Stillmee's Extracts are used and recommended by the Champion Cake Baker

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**ECONOMY DEVILS FOOD CAKE**

- 8 egg whites
- 1 cup sugar
- 1 tsp. baking powder
- 1 cup flour
- 1/4 tsp. salt
- 1/2 cup water
- 1/2 cup shortening

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**COCOA COCONUT PIE**

- 1 cup sugar
- 1/4 cup melted butter
- 1/2 cup flour
- 1/2 cup cocoa
- 1/4 tsp. salt
- 1/2 cup boiling water
- 1/4 tsp. vanilla

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**COCOA COOKIES**

- 1/2 cup sugar
- 1/4 cup cocoa
- 1/4 cup shortening

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**COOKIES**

- 1/2 cup sugar
- 1/4 cup cocoa
- 1/4 cup shortening

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**COCOA CRACKLING**

- 1/2 cup sugar
- 1/4 cup cocoa
- 1/4 cup shortening

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**COOKIES**

- 1/2 cup sugar
- 1/4 cup cocoa
- 1/4 cup shortening

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**COCOA CREAM**

- 1/2 cup sugar
- 1/4 cup cocoa
- 1/4 cup shortening
- 1/4 cup butter

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**STEAMED COCOA PUDDING**

- 1/2 cup sugar
- 1/2 cup cocoa
- 1/2 cup milk
- 1/2 tsp. baking powder

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**FROZEN COCOA PUDDING**

- 1/2 cup sugar
- 1/2 cup cocoa
- 1/2 cup milk
- 1/2 tsp. baking powder

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**COCONUT RICE MERMINGE**

- 1/2 cup sugar
- 1/2 cup cocoa
- 1/2 cup milk
- 1/2 cup butter

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**COCONUT SANDWICHES**

- 1/2 cup sugar
- 1/2 cup cocoa
- 1/2 cup milk
- 1/2 cup butter
COCOA FUDGE

2 cups sugar  
1 cup milk  
2 tsp. McNess* Vanilla
1 cup McNess Cocoa  
1 cup butter the size of a walnut

1—Mix sugar and cocoa together, add milk and butter and let boil until it forms a soft ball in cold water.
2—Remove from fire and add Vanilla.
3—Beat and turn into buttered pan and cut into squares.
(Note) black walnuts, hickory nuts, raisins, shredded cocoanut or marshmallows cut in small pieces may be added to fudge if desired.

COLLEGE FUDGE

1 cup brown sugar  
1 cup white sugar  
1 cup milk  
1 cup English walnuts

1—Cook until it forms a soft ball.
2—Beat until it becomes a little creamy.
3—Quickly add nuts and Vanilla and pour into buttered pans.
4—Cut into squares.

COCOA KISSES

4 egg whites beaten stiff  
1 cup sugar  
1 cup dates (chopped)  

1—Mix sugar, cocoa and salt.
2—Add dates and nuts.
3—Lastly fold in egg whites.
4—Drop from teaspoon into greased tin.
5—Bake about 15 minutes in moderate oven.

COCOA CARMELS

1/2 cup McNess Cocoa  
1 cup milk  
1 cup table syrup

1—Put cocoa in cold milk, put over fire and when dissolved add syrup and sugar.
2—Cook until it forms a hard ball in cold water.
3—Add butter when nearly done.
4—Remove from fire, add Vanilla and pour in a buttered pan.
5—Chopped nuts may be added.
6—When partly cool mark and cut in squares.