My Party Book
OF TESTED
CHOCOLATE RECIPES

Easy Deserts and Refreshments with America's Favorite Flavor

WRITE YOUR NAME ABOVE
"Now what can I serve that everyone likes?" you ask yourself when you plan party refreshments. And if you decide on "something chocolate" you're sure to be right. For chocolate is America's favorite flavor.

In a test I heard of recently, where 1,500,000 housewives voted, do you know what cake proved most popular? Layer cake with chocolate frosting! An excellent, easy recipe for just such a cake is on page 24 of this booklet. And if you have any doubts about the popularity of chocolate, watch children go for chocolate ice cream at a party (recipe, page 12) ... pass your young folks a plate of fudge (recipe, page 18) ... see how men beam when you serve them Devil's Food Cake (recipe for one Martha Washington served to company is on page 6).

And the beauty of these recipes is that each is a real chocolate recipe, prepared and tested for you at chocolate headquarters in our testing kitchens. If you follow directions, you will have success with every recipe and taste chocolate cookery at its finest and best.
HOW TO HAVE SUCCESS WITH CHOCOLATE

For over 150 years Baker's has set the standards for fine chocolate. During all this time, a vast amount of knowledge and skill of experts has gone into the making of Baker's Chocolate—into the selection, perfect curing and roasting, and the exact blending of choice cacao beans. None of the valuable food elements are removed, nothing added to change the quality of the finished bar of Baker's Premium No. 1 Chocolate.

You can always recognize Baker's Chocolate by the blue and yellow package and the famous Chocolate Girl trademark. It is available in half-pound and three-ounce sizes. The half-pound carton contains eight individually wrapped one-ounce squares, each grooved into half-ounce sections which break apart evenly. This feature makes Baker's Chocolate easy to use.

MELTING CHOCOLATE—Melt the chocolate in a small, round-bottomed bowl over hot water—never over direct heat. Baker's Chocolate melts quickly and does not need to be cut into small pieces. Cool the melted chocolate slightly before adding to cake mixture. A rubber plate scraper is most efficient in removing melted chocolate or chocolate mixtures from the pans.

TO PROTECT YOUR BAKING—Calumet Baking Powder has been used in all recipes containing baking powder. The usual proportion is 1 level teaspoon per cup of sifted flour. If you use another type of baking powder, the amount should be adjusted according to recommendations made by the manufacturers.

Now—a final precaution. If you follow the directions given in the recipes you may be very sure of the best results in lightness, texture, and flavor. Always measure all ingredients accurately, and remember that all measurements are level.
St. Valentine’s Special
(1 egg)

2 cups sifted Swans Down Cake Flour  
1 teaspoon soda
1/2 teaspoon salt
1/4 cup butter or other shortening
1/4 cups brown sugar, firmly packed
3/4 cup sweet milk

1 1/4 cups sugar  
1 egg, unbeaten
3 squares Baker’s Unsweetened Chocolate, melted
1 teaspoon vanilla
1/2 cup thick sour cream

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then chocolate and vanilla and blend. Add about 1/4 of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating after each addition until smooth. Turn into two greased 9-inch layer pans and bake in moderate oven (350° F.) 30 minutes, or until done. Spread Pink Seven Minute Frosting between layers and on top and sides of cake. Decorate with a 1-inch border of chocolate flakes. Double recipe for three 10-inch layers.

PINK SEVEN MINUTE FROSTING

Prepare Seven Minute Frosting (page 5), adding red coloring to hot frosting to give a delicate shell-pink tint. Just a tiny speck of coloring on the end of a knife or a few drops of liquid coloring are enough. Spread on cake. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape Baker’s Unsweetened Chocolate with a sharp knife; hold knife at right angles to chocolate and scrape with a downward motion.

“Be My Sweetheart” Cake
(2 eggs or 3 egg yolks)

2 cups sifted Swans Down Cake Flour  
1 teaspoon soda
1/2 cup butter or other shortening
1/4 cups brown sugar, firmly packed
1 teaspoon vanilla

2 eggs or 3 egg yolks, unbeaten
3 squares Baker’s Unsweetened Chocolate, melted
1 cup milk

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep 9-inch layer pans or three greased 8-inch layer pans in moderate oven (350° F.) 25 to 30 minutes. Spread Seven Minute Frosting
between layers and on top and sides of cake. While frosting is still soft sprinkle sides with rose-tinted Baker's Southern Style Coconut. Cut Valentine heart from waxed paper and place in center of frosted cake. Trace around heart with toothpick. Remove pattern carefully and fill in heart with rose-tinted coconut.

To tint coconut, sprinkle on white paper. Dilute a tiny bit of vegetable coloring (paste, tablet, or liquid) in a small amount of water, pour over coconut, and rub evenly through coconut.

**SEVEN MINUTE FROSTING**

<table>
<thead>
<tr>
<th>2 egg whites, unbeaten</th>
<th>5 tablespoons water</th>
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<tr>
<td>1½ cups sugar</td>
<td>1½ teaspoons light corn syrup</td>
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<td>1 teaspoon vanilla</td>
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Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes, or top and sides of small angel food cake. For top and sides of three 10-inch layers, prepare this recipe twice.

**Bittersweet Tier Cake**

(1 egg)

| 2 cups sifted Swans Down Cake Flour | 1 cup sugar |
| 2 teaspoons Calumet Baking Powder   | 1 egg, unbeaten |
| ¾ teaspoon salt                     | ¾ cup milk |
| ½ cup butter or other shortening    | 1 teaspoon vanilla |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Cool. Split in half to make four tiers. Spread Bittersweet Frosting between tiers and on top and sides of cake.

**BITTERSWEET FROSTING**

| 1½ cups sifted confectioners' sugar | 2 eggs, unbeaten |
| 3 tablespoons hot water             | 4 tablespoons butter |
| 6 squares Baker's Unsweetened Chocolate, melted | Dash of salt |
|                                     | 1 teaspoon vanilla |

Add sugar and water to melted chocolate; stir only enough to dampen sugar. Add eggs, one at a time, and beat vigorously until smooth. Add butter; beat until melted. Add salt and vanilla; blend. Makes enough frosting for tops and sides of four 8-inch tiers.
**Chocolate Cup Cakes**

1 1/2 cups sifted Swans Down Cake Flour  
1 1/2 teaspoons Calumet Baking Powder  
1/2 teaspoon salt  
1/4 cup butter or other shortening  
1 cup sugar  
2 eggs, well beaten  
2 squares Baker’s Unsweetened Chocolate, melted  
1/2 cup milk  
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn into greased cup-cake pans, filling them 3/8 full. Bake in moderate oven (350° F.) 20 minutes, or until done. Cover with Chocolate Wonder Frosting, and decorate with chopped nuts, tiny colored candies, or coconut. Makes 20 cup cakes.

**CHOCOLATE WONDER FROSTING**

3 ounces (1 package) cream cheese  
2 to 3 tablespoons milk  
2 cups sifted confectioners’ sugar  
2 squares Baker’s Unsweetened Chocolate, melted  
Dash of salt

Soften cream cheese with milk. Add sugar, 1 cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover tops of two 8- or 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. Double the recipe to cover tops and sides of two 10-inch layers.

Note: This frosting, when tightly covered, may be kept in refrigerator several days before using.

**Martha Washington Devil’s Food Cake**

(3 eggs)

4 squares Baker’s Unsweetened Chocolate  
1 cup sugar  
1/2 cup buttermilk  
2 1/2 cups sifted Swans Down Cake Flour  
1 1/2 teaspoons Calumet Baking Powder  
3/4 teaspoon soda  
1/2 teaspoon salt  
1/2 cup butter or other shortening  
3/4 cup sugar  
3 eggs, well beaten  
1 cup buttermilk  
1 teaspoon vanilla

Melt chocolate over boiling water; add 1 cup sugar and 1/2 cup buttermilk and stir over boiling water until sugar is dissolved. Cool.

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add 3/4 cup sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add about 1/4 of flour mixture, mix thor-
oughly; add chocolate mixture and blend. Add remaining flour, alternately with buttermilk, a small amount at a time, beating very thoroughly after each addition. Add vanilla. Bake in greased 15x9x2-inch pan, in moderate oven (350° F.) 30 minutes, or until done. When cold, trim edges, cut in half crosswise, and put together as a two-layer cake. Spread tops and sides with Martha Washington Fudge Frosting.

**MARTHA WASHINGTON FUDGE FROSTING**

| 1 1/2 cups sugar | 4 squares Baker's Unsweetened Chocolate |
| 3/4 cup water | 4 tablespoons butter |
| 1 tablespoon light corn syrup | 1 teaspoon vanilla |
| Dash of salt |  |

Combine sugar, water, corn syrup, and salt in small saucepan. Bring quickly to a boil, stirring only until sugar is dissolved. Then boil, without stirring, until mixture forms a very soft ball in cold water (232° F.). Cool to lukewarm (110° F.). Melt chocolate in medium saucepan over boiling water. Add butter and vanilla. Remove from boiling water. Add syrup gradually, stirring constantly. Continue stirring until smooth and thickened. Place again over boiling water and stir until frosting is softened and of right consistency to spread. Remove from boiling water and spread on cake. If necessary, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 7 1/2x9-inch layers or tops of layers (generously).
**Tara Chocolate Squares**
(1 egg and 2 egg yolks)

- 2 1/4 cups sifted Swans Down Cake Flour
- 2 1/4 teaspoons Calumet Baking Powder
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 1/4 cup butter or other shortening
- 1/4 cup boiling water
- 1 1/4 cups sugar
- 1 egg, unbeaten
- 2 egg yolks, unbeaten
- 3 squares Baker’s Unsweetened Chocolate, melted
- 3/4 cup milk
- 1 teaspoon vanilla

Sift flour once, measure, add baking powder, salt, and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and egg yolks, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla, then add boiling water, beating quickly and thoroughly. Bake in greased pan, 12x8x2 inches, in moderate oven (325° F.) 50 minutes, or until done. Spread Pistachio Cream Frosting on top and sides of cake. Cut in 2-inch squares. Makes 24 squares.

**PISTACHIO CREAM FROSTING**

- 2 egg whites, unbeaten
- 5 1/4 cups sifted confectioners' sugar
- Dash of salt
- 4 tablespoons light cream (about)
- 1/4 to 1/2 teaspoon almond extract or pistachio flavoring
- Green coloring

Combine egg whites, about 1/2 of sugar, and salt and beat well. Add remaining sugar, alternately with cream, until of right consistency to spread. Beat after each addition until smooth. Add flavoring, then add coloring gradually to give a delicate tint. Makes enough frosting to cover top and sides of 12x8x2-inch cake, or top and sides of one 8x8x2-inch cake and tops of 16 cup cakes, or tops and sides of two 9-inch layers.

**Chocolate Mint Roll**
(4 eggs)

- 6 tablespoons sifted Swans Down Cake Flour
- 1/2 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 3/4 cup sifted sugar
- 2 squares Baker’s Unsweetened Chocolate, melted
- 4 egg whites, stiffly beaten
- 4 egg yolks, beaten until thick and lemon-colored
- 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour
gradually. Then beat in chocolate, gently but thoroughly. Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes, or until done. Quickly cut off crisp edges of cake and turn out on cloth covered with powdered sugar; remove paper. Spread half of Mint Frosting over cake and roll as for jelly roll. Wrap in cloth and cool about 5 minutes. Cover with remaining frosting. When frosting is set, cover with bittersweet coating, made by melting 2 additional squares of chocolate with 2 teaspoons butter.

**MINT FROSTING**

Prepare Seven Minute Frosting (page 5), adding green coloring to hot frosting to give a delicate tint. Flavor with ¼ teaspoon peppermint extract instead of vanilla.
Frosted Angel Food Cake

(3 to 10 egg whites)

1 cup sifted Swans Down Cake Flour
1 cup egg whites
3/4 teaspoon salt
1/2 teaspoon cream of tartar
1/4 teaspoon vanilla
1/4 teaspoon almond extract

Sift flour once, measure, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Turn into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes longer. Remove from oven and invert pan 1 hour, or until cold. Spread Glossy Chocolate Frosting over top and sides of cake.

Glossy Chocolate Frosting

3 squares Baker's Unsweetened Chocolate
1 1/2 cups sifted confectioners' sugar
1 teaspoon vanilla
3 tablespoons boiling water
4 tablespoons butter

Melt chocolate in double boiler. Add sugar, water, and butter, and stir until smooth and blended. Cool. Add vanilla. Makes enough frosting to cover top and sides of angel food cake.

Chocolate Sponge Cake

(4 eggs)

4 squares Baker's Unsweetened Chocolate
2 1/4 teaspoons Calumet Baking Powder
1/2 cup sugar
1/2 teaspoon salt
1 cup milk
1 cup sugar
1 teaspoon vanilla
2 tablespoons water
1 1/4 cups sifted Swans Down Cake Flour
4 egg yolks, unbeaten
4 egg whites, stiffly beaten

Add chocolate and sugar to milk in double boiler, and cook 10 minutes, or until smooth and thick, stirring constantly. Cool, covered, stirring occasionally. Add vanilla.

Sift flour once, measure, add baking powder, salt, and 1/2 cup sugar, and sift together three times. Add water to egg yolks and beat with rotary egg beater until thick and lemon-colored. Add 1/2 cup sugar gradually, beating until very thick—about 5 minutes. Fold in flour, alternately with chocolate mixture, 1/2 at a time, adding chocolate
mixture last; then fold in egg whites. Turn into two slightly greased 9-inch layer pans. Bake in moderate oven (350° F.) 30 minutes, or until done. Spread Chocolate Orange Frosting between layers and on top of cake.

CHOCOLATE ORANGE FROSTING

2 teaspoons grated orange rind
4 tablespoons butter
2 cups sifted confectioners’ sugar
3 tablespoons orange juice (about)
1½ squares Baker’s Unsweetened Chocolate, melted
Dash of salt

Combine orange rind and butter; cream well. Add part of sugar gradually, blending after each addition. Add chocolate and salt and mix well. Add remaining sugar, alternately with orange juice, until of right consistency to spread. Beat thoroughly after each addition. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Chocolate Syrup
(Base for chocolate drinks)

4 or 5 squares Baker’s Unsweetened Chocolate
1 cup sugar
1½ cup hot water
2 egg yolks, slightly beaten

Melt chocolate over hot water; cool to lukewarm. Add sugar to water, stirring until sugar is dissolved; cool to lukewarm. Add syrup to egg yolks, about one-fourth at a time, beating well after each addition; add chocolate in the same way. Then continue beating mixture 1 minute, or until slightly thickened. Turn into jar, cover tightly, and place in refrigerator. Syrup can be kept for several days. Use 2 tablespoons chocolate syrup for 1 cup milk. Makes 2 cups syrup.

Black and White Soda. Add ½ cup chilled milk slowly to 2 tablespoons Chocolate Syrup, stirring constantly; pour into tall glass. Add ¼ cup carbonated water or ginger ale and stir enough to mix. Add vanilla ice cream and serve at once. Serves 1.

Minted Chocolate. Add 1 cup chilled milk slowly to 2 tablespoons Chocolate Syrup, stirring constantly. Add 2 to 3 drops peppermint extract, and beat or shake well. Pour into tall glass. Top with 2 tablespoons whipped cream; garnish with sprig of mint, if desired. Serves 1.

Chocolate Pineapple Float. Add ¾ cup chilled milk slowly to 2 tablespoons Chocolate Syrup, stirring constantly; add ¼ cup crushed canned pineapple and juice, and beat or shake well. Pour into tall glass. Add chocolate or vanilla ice cream and serve at once. Serves 1.
Chocolate Ice Cream

3 squares Baker's Unsweetened Chocolate
2 cups milk
1 cup sugar
2 tablespoons flour
% teaspoon salt
2 eggs, slightly beaten
4 cups light cream
2 tablespoons vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly. Then continue cooking 5 minutes, stirring occasionally. Add small amount of mixture to eggs, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Cool. Add cream and vanilla. Freeze until stiff, using 8 parts ice to 1 part salt. Remove dasher and cover tightly; repack in 4 parts ice to 1 part salt. Makes 2 quarts ice cream.

Chocolate Ice Box Cookies

4 cups sifted Swans Down Cake Flour
4 teaspoons Calumet Baking Powder
% teaspoon salt
3 3/4 cups softened butter or other shortening
1 3/4 cups sugar
2 eggs, unbeaten
4 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
2 cups broken walnut meats

Sift flour once, measure, add baking powder and salt, and sift again. Combine butter, sugar, eggs, chocolate, and vanilla, beating with spoon until blended; then add nuts. Add flour gradually, mixing well. Shape dough in two rolls, 1 3/4 inches in diameter, rolling each in waxed paper. Chill overnight. Cut in 3/4-inch slices; bake on ungreased baking sheet in moderate oven (350° F.) 10 minutes. Makes 7 dozen.

Brownies

% cup sifted Swans Down Cake Flour
% teaspoon Calumet Baking Powder
% cup butter or other shortening
1 teaspoon vanilla
2 squares Baker's Unsweetened Chocolate, melted
1 cup sugar
2 eggs, well beaten
1/2 cup chopped walnut meats

Sift flour once, measure, add baking powder and salt, and sift again. Add butter to chocolate and mix well. Add sugar gradually to eggs, beating thoroughly; then chocolate; blend. Add flour; mix well. Add nuts and vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 35 minutes. Cut in squares; remove from pan. Cool. Makes 24.
Luscious Chocolate Ice Box Cake

4 squares Baker's Unsweetened Chocolate  
⅓ cup sugar  
Dash of salt  
¼ cup hot water  
1 tablespoon cold water

1 teaspoon granulated gelatin  
4 egg yolks  
1 teaspoon vanilla  
4 egg whites, stiffly beaten  
⅓ cup cream, whipped

3 dozen lady fingers

Melt chocolate in top of double boiler. Add sugar, salt, and hot water, stirring until sugar is dissolved and mixture blended. Add cold water to gelatin and mix. Add to hot chocolate mixture and stir until gelatin is dissolved, then cook until mixture is smooth and well thickened. Remove from boiling water; add egg yolks, one at a time, beating thoroughly after each. Place over boiling water and cook 2 minutes, stirring constantly. Add vanilla; cool. Fold into egg whites. Chill. Fold in whipped cream. Line bottom and sides of mold with waxed paper. Arrange lady fingers on bottom and sides of mold. Add thin layer of chocolate mixture, then arrange lady fingers and chocolate mixture in alternate layers, topping with chocolate mixture. Cut off lady fingers around sides of mold and arrange cut pieces on chocolate mixture. Chill 12 to 24 hours in refrigerator. If desired, add ½ cup finely cut walnut meats to chocolate mixture before turning into mold. Unmold. Serves 12.
Jack-o' -lantern Yum-yums

3 tablespoons sugar
3 tablespoons water
1½ squares Baker's Un-
sweetened Chocolate
¼ teaspoon soda
2 cups sifted Swans Down
Cake Flour
½ teaspoon salt
2 teaspoons Calumet
Baking Powder
½ cup butter or other
shortening
¾ cup sugar
2 egg whites, unbeaten
¾ cup milk
1 teaspoon vanilla

Combine sugar, water, and chocolate in saucepan and cook over low flame until thick
and smooth, stirring constantly. Stir in soda; cool slightly.

Sift flour once, measure, add salt and baking powder, and sift together three times.
Cream butter thoroughly, add sugar gradually, and cream together until light and
fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add flour,
alternately with milk, a small amount at a time, beating after each addition until
smooth. Add vanilla. Divide batter in two parts; to one part, add chocolate mixture,
stirring until blended. Put by teaspoons into greased cup-cake pans, alternating light
and dark mixtures. Bake in moderate oven (375° F.) 25 minutes. Makes 18 large cup
cakes. Top with Chocolate Sundae Sauce. Garnish with sliced blanched almonds to
make Jack-o’-lantern faces; use slice of orange peel for stem.

CHOCOLATE SUNDAE SAUCE

2½ squares Baker's Unsweetened
Chocolate
Dash of salt
½ cup water
¾ cup sugar

Add chocolate to water, bring to a boil, and cook 4 minutes, stirring constantly. Add
sugar and salt, and boil 4 minutes longer, stirring constantly. Serve hot or cold on ice
cream, puddings, or cake. Makes 1 cup sauce.

This sauce may be kept in an air-tight container in refrigerator and used as a syrup
base for hot chocolate drinks.

Harvest Chocolate Layer Cake

(5 eggs)

2½ cups sifted Swans Down Cake Flour
1 teaspoon soda
¼ teaspoon salt
1 cup butter or other shortening
2 cups sugar
5 eggs, well beaten
3 squares Baker's Unsweetened Choco-
late, melted
1 cup sour milk or buttermilk
2 teaspoons vanilla

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter
thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs
and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased layer pans, 9x9x1 inches, in moderate oven (350° F.) 35 minutes, or until done. Spread Sea Foam Seven Minute Frosting between layers and on top and sides of cake. Decorate with a 1-inch border of chocolate flakes.

**SEA FOAM SEVEN MINUTE FROSTING**

Omit corn syrup and substitute 1½ cups brown sugar, firmly packed, for granulated sugar in Seven Minute Frosting (page 5). Add a dash of salt. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For flakes, scrape Baker’s Unsweetened Chocolate with a sharp knife; hold knife at right angles to chocolate and scrape with a downward motion.
Enchanted Chocolate Cake
(3 eggs)

2 cups sifted Swans Down Cake Flour
\[
\frac{3}{4} \text{ teaspoon soda}
\]
\[
\frac{1}{2} \text{ cup butter or other shortening}
\]
1\frac{1}{2} cups sugar

3 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
\[
\frac{3}{4} \text{ cup sour milk or buttermilk}
\]
1 teaspoon vanilla

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Spread Apricot Cream Topping between layers and on top of cake.

APRICOT CREAM TOPPING

4 tablespoons sugar
5 tablespoons Swans Down Cake Flour
Dash of salt
4 tablespoons canned apricot juice

1 cup canned apricot pulp
2 tablespoons lemon juice
1 cup cream, whipped
4 halves canned apricots

Combine sugar, flour, and salt in top of double boiler; add apricot juice and mix thoroughly. Sieve well-drained apricots to obtain 1 cup pulp and add gradually to flour mixture, stirring until blended. Place over rapidly boiling water and cook 5 to 7 minutes, or until thickened, stirring constantly. Remove from boiling water; add lemon juice. Chill. Fold in \frac{1}{4} of whipped cream. Spread half of this filling between layers of cake. Fold remaining whipped cream into the other half and use as topping for cake. Garnish with halved apricots.

Chocolate Meringue Pie

3 squares Baker's Unsweetened Chocolate
2\frac{1}{2} cups milk
1 cup sugar
\[
\frac{3}{4} \text{ cup sifted Swans Down Cake Flour}
\]
\[
\frac{1}{2} \text{ teaspoon salt}
\]
4 tablespoons sugar

2 egg yolks, slightly beaten
2 tablespoons butter
2 teaspoons vanilla
1 baked 9-inch pie shell
2 egg whites

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Add butter and vanilla and cool. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2
tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

**College Fudge Bars**

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<th>1/2 cup sifted flour</th>
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<tr>
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<td>2 eggs, well beaten</td>
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<tr>
<td>1/2 teaspoon salt</td>
<td>1/2 cup milk</td>
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<tr>
<td>1/4 cup butter or other shortening</td>
<td>1 teaspoon vanilla</td>
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<tr>
<td>2 squares Baker’s Unsweetened Chocolate, melted</td>
<td>1 cup broken walnut meats</td>
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Sift flour once, measure, add baking powder and salt, and sift together three times. Add butter to chocolate and mix well. Add sugar gradually to eggs, beating thoroughly; then add chocolate mixture and blend. Fold in flour. Add milk, vanilla, and nuts, and mix well. Bake in greased pan, 8x8x2 inches, in slow oven (325° F.) 1 hour, or until done. Remove from pan and cool. Cut in bars, 4x1 inches. Frost tops with Bittersweet Chocolate Coating. Makes 16 bars.

**BITTERSWEET CHOCOLATE COATING**

| 3 squares Baker’s Unsweetened Chocolate | 1/2 cup sugar |
| 4 tablespoons water |

Melt chocolate in small bowl over hot water; cool. Bring sugar and water to a boil and boil 1/2 minute. Cool until lukewarm. Add gradually to chocolate, stirring until blended. Cool, stirring occasionally. Makes enough frosting to cover tops of 16 bars, 4x1 inches.
## Steamed Chocolate Pudding

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<td>½ cup sugar</td>
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<td>2 teaspoons Calumet Baking Powder</td>
<td>1 egg, well beaten</td>
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<tr>
<td>½ teaspoon soda</td>
<td>3 squares Baker's Unsweetened Chocolate, melted</td>
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<tr>
<td>½ teaspoon salt</td>
<td>1 cup milk</td>
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<tr>
<td>½ cup butter or other shortening</td>
<td>2 cups sifted flour</td>
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Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time, beating well after each addition. Turn into greased mold, filling ⅔ full, cover tightly and steam 2 hours. Serve hot with Sunshine Foamy Sauce. Garnish with cluster raisins, pecan halves, maraschino cherries, and holly. Serves 10.

### SUNSHINE FOamy SAUCE

<table>
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<td>¼ cup brown sugar, firmly packed</td>
<td>1 egg white, unbeaten</td>
</tr>
<tr>
<td>1 egg yolk, unbeaten</td>
<td>½ cup cream, whipped</td>
</tr>
<tr>
<td>Dash of salt</td>
<td>⅛ teaspoon vanilla</td>
</tr>
</tbody>
</table>

Sift sugar. Add ½ of sugar to egg yolk and beat until light. Add salt to egg white and beat until foamy throughout. Add remaining sugar, 1 tablespoon at a time, beating after each addition until sugar is blended; then beat until stiff. Combine egg yolk and egg white mixtures. Fold in whipped cream and vanilla. Makes 1½ cups sauce.

## Cutti-frutti Fudge

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 squares Baker's Unsweetened Chocolate</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>¾ cup milk</td>
<td>4 tablespoons each candied cherries, candied pineapple, figs, and raisins (rinsed, thoroughly dried, and finely cut)</td>
</tr>
<tr>
<td>2 cups sugar</td>
<td>4 tablespoons blanched pistachio meats</td>
</tr>
<tr>
<td>Dash of salt</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons butter</td>
<td></td>
</tr>
</tbody>
</table>

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.); then beat until mixture begins to thicken and loses its gloss. Add fruit and nuts. Turn at once into greased pan, 8x4 inches. Decorate with additional blanched chopped pistachio meats and chopped candied cherries. When cold, cut in squares. Makes 18 large pieces.
Fruited Cream Tarts

1 tablespoon confectioners' sugar
Dash of salt
½ teaspoon vanilla
¾ cup heavy cream

½ cup finely cut figs or dates
½ cup sliced walnuts
4 marshmallows, finely cut
¼ teaspoon grated orange rind

6 baked 3-inch tart shells

Add sugar, salt, and vanilla to cream; whip until stiff. Fold dates, nuts, marshmallows, and orange rind into whipped cream; pile in tart shells. Serve with Regal Chocolate Sauce. Decorate with holly cluster. To make holly cluster, arrange strips of angelica to form leaves of holly and use red cinnamon candies for berries. Serves 6.

REGAL CHOCOLATE SAUCE

2 squares Baker’s Unsweetened Chocolate
6 tablespoons water
½ cup sugar
Dash of salt
3 tablespoons butter
¼ teaspoon vanilla

Add chocolate to water and place over low flame, stirring until blended. Add sugar and salt and cook until sugar is dissolved and mixture very slightly thickened, stirring constantly. Add butter and vanilla. Makes about 1 cup sauce.

Chocolate Caramels

1 cup sugar
¾ cup light corn syrup
½ teaspoon salt

3 squares Baker’s Unsweetened Chocolate
1½ cups heavy cream

Combine sugar, corn syrup, salt, chocolate, and ½ cup cream. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue boiling until a small amount of mixture forms a soft ball in cold water (238° F.), stirring constantly. Add ½ cup cream and again boil to 238° F., stirring constantly. Add remaining ½ cup cream and boil slowly until a small amount of mixture forms a firm ball in cold water (246° F.), stirring constantly. Pour into slightly buttered pan, 8x4 inches. Do not scrape pan. Let stand until cold. Mark with knife in ¾-inch squares and turn out on cold slab, turning top side up; cut in squares, using full length of long, sharp blade. Let stand in cool place 2 to 3 hours to dry. Wrap each caramel in waxed paper. Makes 40 caramels.

Chocolate Nut Caramels. Add 1 cup broken pecan meats to Chocolate Caramels just before pouring mixture into pan.

Chocolate Coconut Caramels. Add 1 can Baker’s Southern Style Coconut to Chocolate Caramels just before pouring mixture into pan.
Golden Cream Chocolate Cake

(2 eggs)

2 cups sifted Swans Down Cake Flour  1¼ cups sugar
2 teaspoons Calumet Baking Powder  2 eggs, unbeaten
½ teaspoon soda  3 squares Baker’s Unsweetened Chocolate,
½ teaspoon salt  melted
½ cup butter or other shortening  1 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 30 minutes. Spread Golden Cream Filling between layers and Chocolate Fluff Frosting on top and sides of cake. Golden Cream Chocolate Cake, with its attractive tinted filling and its contrasting chocolate frosting, is especially suitable to serve as a company dessert cake.

GOLDEN CREAM FILLING

⅓ cup sugar  1½ cups milk
3 tablespoons Swans Down Cake Flour  2 egg yolks, slightly beaten
¼ teaspoon salt  1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler. Add milk gradually, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Add vanilla and cool. If deeper yellow tint is desired, add few drops of yellow coloring. Makes enough filling to spread between two 9-inch layers.

CHOCOLATE FLUFF FROSTING

4 tablespoons butter  3 squares Baker’s Unsweetened Chocolate, melted
¾ cup sifted confectioners’ sugar  2 egg whites
1 teaspoon vanilla  ¾ cup sifted confectioners’ sugar
¾ teaspoon salt

Cream butter; add sugar and blend. Add vanilla, salt and chocolate, and mix well. Beat egg whites until stiff, but not dry. Add sugar, 2 tablespoons at a time, beating after each addition until blended. Then continue beating until mixture will stand in peaks. Add to chocolate mixture, folding gently but thoroughly, only enough to blend. Makes enough frosting to cover the top and sides of two 9-inch layers.

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Butterscotch Surprises

1½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1 cup sugar

2 eggs, well beaten
2 squares Baker's Unsweetened Chocolate, melted
½ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn into greased cup-cake pans, filling them ⅔ full. Bake in moderate oven (350° F.) 20 minutes, or until done. When cakes are cool, remove round-shaped piece from center of each cup cake. Fill hollow with Butterscotch Cream Filling. Cut removed piece in half and press halves into top of filled cake, bringing rounded edges together at base to form butterfly wings. Or fill hollow with Butterscotch Cream Filling, replace top, and dust lightly with powdered sugar. Makes 20 cakes.

Butterscotch Cream Filling

½ cup Swans Down Cake Flour
3/4 cup brown sugar, firmly packed
½ teaspoon salt

1/4 cup cream, whipped

1 1/2 cups water
4 tablespoons butter
2 teaspoons vanilla

Combine flour, sugar, and salt in top of double boiler; add water. Place over boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter. Cool, add vanilla and cream. Makes enough filling for 20 cup cakes.

Chocolate Frosted Cookies

1 1/2 cups sifted flour
1 1/2 teaspoons Calumet Baking Powder
½ teaspoon salt
3 squares Baker's Unsweetened Chocolate

4 tablespoons butter or other shortening
3/4 cup sugar
1 egg, unbeaten
3/4 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Melt chocolate and butter over hot water; add sugar and mix well. Add egg and beat thoroughly. Add flour, alternately with milk, stirring only to blend. Add vanilla. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (375° F.) 7 minutes, or until done. When cool, spread with Quick Fudge Frosting and place a half pecan in center of each. Makes 3 dozen cookies.
QUICK FUDGE FROSTING

3 squares Baker's Unsweetened Chocolate  ¼ cup water
2 tablespoons butter  Dash of salt
12 marshmallows, cut in pieces  2 cups sifted confectioners' sugar
1 teaspoon vanilla

Place chocolate, butter, marshmallows, water, and salt in saucepan. Heat over low flame until chocolate and marshmallows are melted and mixture is smooth and blended, stirring constantly. Remove from fire and add remaining ingredients. Beat until of right consistency to spread. Makes enough frosting to cover top and sides of 8x8x2-inch cake, or tops and sides of two 8-inch layers, or about 3 dozen cookies.

Chocolate Velvet Cream

1 square Baker's Unsweetened Chocolate  ½ cup sugar
1 cup milk  ½ teaspoon salt
1 tablespoon granulated gelatin  1 cup heavy cream
½ teaspoon vanilla

Add chocolate to ¾ cup milk and heat in double boiler. Soak gelatin in remaining ¼ cup milk 5 minutes. When chocolate is melted, beat with rotary egg beater until blended. Add gelatin, sugar, and salt, and stir until gelatin is dissolved. Cool. Add cream and vanilla. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into individual molds. Chill only until firm. Unmold. Garnish with cream. Serves 6.
Favorite Chocolate Layer Cake

(2 eggs)

2 1/2 cups sifted Swans Down Cake Flour
2 1/2 teaspoons Calumet Baking Powder
1/2 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1/4 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread All-around Chocolate Frosting between layers and on top and sides of cake. Sprinkle with chopped walnut meats, if desired.

This cake may be baked in 2 dozen greased, medium cup-cake pans in moderate oven (375° F.) 20 minutes, or until done.

ALL-AROUND CHOCOLATE FROSTING

4 tablespoons butter
3/4 teaspoon salt
3 cups sifted confectioners’ sugar
3 squares Baker’s Unsweetened Chocolate, melted
3/4 teaspoon vanilla
4 tablespoons hot milk (about)

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt, and chocolate and mix well. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 3 dozen cup cakes.

This frosting and other butter frostings of similar type, which hold their shape, are often used for decorating cakes. To make flowers or special motifs, force through pastry tube or bag, filling tube or bag only half full of frosting at a time.

Two-step Devil’s Food Cake

(3 eggs)

3 squares Baker’s Unsweetened Chocolate
3/8 cup water
4 tablespoons sugar
1 teaspoon vanilla
2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
1/2 teaspoon soda
1/2 teaspoon salt
3/4 cup butter or other shortening
1 1/2 cups sugar
3 eggs, well beaten
1/4 cup sour milk or buttermilk

Combine chocolate, water, and 4 tablespoons sugar in saucepan; cook over slow fire until thick and smooth, stirring constantly. Let stand until cold, stirring occasionally. Add vanilla.
Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then cold chocolate mixture and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Turn into two greased 9-inch layer pans. Bake in moderate oven (350° F.) 35 minutes, or until done. Spread Chocolate Seven Minute Frosting between layers and on top and sides of cake.

**CHOCOLATE SEVEN MINUTE FROSTING**

Prepare Seven Minute Frosting (page 5). Stir in, gently but thoroughly, 3 squares Baker’s Unsweetened Chocolate, melted and cooled. Do not beat mixture. Spread between layers and on top and sides of Two-step Devil’s Food Cake.

**Morocco Chocolate Cake**

(3 eggs)

| 2½ cups sifted Swans Down Cake Flour | 2 cups sugar |
| 1 teaspoon Calumet Baking Powder | 3 eggs, well beaten |
| ¼ teaspoon soda | 4 squares Baker’s Unsweetened Chocolate, melted |
| ¼ teaspoon salt | 1 cup water |
| ½ cup butter or other shortening | 1 teaspoon vanilla |

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter; add sugar gradually, creaming thoroughly. Add eggs and beat very well; then add chocolate and blend. Add flour, alternately with water, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread Raisin Nut Morocco Frosting between layers and on top and sides of cake.

**RAISIN NUT MOROCCO FROSTING**

| 2 egg whites, unbeaten | 1 cup broken walnut meats |
| 1½ cups granulated sugar | ½ teaspoon grated lemon rind |
| ¼ cup brown sugar, firmly packed | ½ to 1 square Baker’s Unsweetened Chocolate, melted |
| 5 tablespoons water | 1 cup finely cut raisins |

Combine egg whites, sugars, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add raisins, nuts, and lemon rind; then fold in chocolate carefully but thoroughly and spread on cake. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.
Individual Chocolate Soufflés

2 squares Baker's Unsweetened Chocolate  
2 cups milk  
3/4 cup sugar  
3/4 cup flour  
1/2 teaspoon salt

2 tablespoons butter  
1 teaspoon vanilla  
4 egg yolks, beaten until thick and lemon-colored  
4 egg whites, stiffly beaten

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add small amount of chocolate mixture, stirring until smooth; return to double boiler and cook until thickened, stirring constantly; then continue cooking 5 minutes, stirring occasionally. Add butter and vanilla; cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased individual casseroles or large custard cups, filling them 2/3 full. Place in pan of hot water and bake in moderate oven (350° F.) 45 to 50 minutes, or until soufflés are firm. Serve immediately with slightly sweetened whipped cream; or garnished with rosettes of frozen whipped cream, made by placing rosettes on waxed paper in tray of automatic refrigerator until frozen. Serves 6.

Chocolate Upside Down Cake

1 cup sifted Swans Down Cake Flour  
1 teaspoon Calumet Baking Powder  
1/4 teaspoon salt  
3/4 cup sugar  
1 egg, well beaten  
6 tablespoons milk

1/2 teaspoon vanilla  
1 square Baker's Unsweetened Chocolate, melted  
3 tablespoons butter  
1/2 cup sugar  
4 slices canned pineapple, cut in wedges or  
1 cup grated pineapple

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine egg, milk, and vanilla; add to flour mixture, stirring until all flour is dampened. Add chocolate and blend; then beat vigorously 1 minute.

Melt 3 tablespoons butter in 8x8x2-inch pan over low flame; add sugar and cook and stir until thoroughly mixed. On this arrange wedges of pineapple, or cover mixture with grated pineapple. Turn batter out on contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Turn upside down on dish with pineapple on top. Serve warm. Garnish with whipped cream, or serve plain.

Canned pears, apricots, or peaches, or bananas may be substituted for pineapple.
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