$250.00 for Clever Cooks

We believe there are hundreds of good desserts, beverages and candies possible with Instantaneous Chocolate that are as yet unknown.

We want to print fifty good new, original recipes showing uses for Instantaneous, for which we will pay $5.00 each.

All recipes that we accept will be paid for as soon as accepted. They will be published in the next edition of this booklet.

Stephen F. Whitman & Son, Inc.
411-421 Race Street
Philadelphia

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The Ideal Beverage

**INSTANTANEOUS** Chocolate is chocolate, not cocoa.

The beans of the cacao tree contain one of the most nutritious, mildly-stimulating foods to be found in any natural product.

These beans, with only the shell and fibrous parts removed, contribute all their richness to Instantaneous Chocolate.

Powdered Cocoa, while resembling Instantaneous in appearance, is a food that is less complete. Cocoa is made from the same cacao beans as chocolate, but in making cocoa most of the rich butter is pressed out.

It is perhaps accurate enough to convey the right idea to say that the food value of Instantaneous Chocolate is like a delicate slice of wheat bread thickly spread with golden butter and sweetened, while cocoa more nearly resembles the same bread without the butter.

Chocolate is a tropical product and its use as a beverage is very general in the warm countries. It has peculiar benefits however for dwellers in colder climes because of its heat-producing elements.

It warms and comforts, cheers and strengthens. It is the first thought of hardy sportsmen, tired out and chilled by long exposure in ducking blind or deer run. It satisfies the instinctive craving of the natural appetites.
of children after healthy play out-of-doors. It is a life restorer for women when tired and chilly.

No other food is quite like chocolate for quick and mildly stimulating nourishment. No other chocolate is Instantaneous—mixed in a moment to make a perfect beverage.

An analysis of a cup of Instantaneous Chocolate by Dr. Ernest Lederle, showed that it contained 254 grains of fatty matter and 200 grains of sugary matter, producing bodily heat and energy; 154 grains of proteid, or flesh-making matter; and 33 grains of mineral matter or phosphorus, salts, etc., required to rebuild brains and nerves. Instantaneous is a complete food. It gives the body every kind of material needed to restore and energize all its parts.

The cost of a single cup of Instantaneous seems ridiculously small when we consider the scientific statement that it contains as much nutriment as four pounds of beef, or eight and a half pounds of potatoes, or nine pounds of milk, or forty pounds of tomatoes. The government is urging the people of America to buy foods that are cheap according to their food value and not according to their bulk. On this basis we can claim for Instantaneous Chocolate a place well up at the top of the list of economical foods.

In the "old families" of Philadelphia, New York and Boston, Instantaneous has been a household word, dating back to the middle of the nineteenth century, before
modern advertising began to make the best things known to all the world. Its unassailable place in these discriminating homes is certainly due to its rich flavor and aroma, its merits as a food and beverage. In addition to these merits it happens to be the convenient chocolate, prepared by simply mixing with hot milk, instead of long boiling.

A traveler or tourist, hunter or yachtsman equipped with a can of Instantaneous is provided against the evil hour. Whenever hot milk or hot water is available, he can mix a most delicious emergency meal in a tea cup.

In the thermos bottle on the motor trip or picnic outing, nothing is quite so valuable and comfortable as Instantaneous piping hot, gently stimulating and completely satisfying.

In the well-ordered home it is instantly ready to serve in a thousand emergencies, especially in chilly or stormy weather when a hot nourishing drink often bridges the gap between illness and health and saves a doctor's bill.

For social functions Instantaneous is pre-eminently the most favored chocolate. It has the same delicate flavor as Whitman's famous Super Extra Chocolates, because it is made from the same selected and blended cocoa beans from the plantations of Ceylon, Porto Cabello and Trinidad. It shares in the prestige of those Philadelphia-made chocolates that have been "Famous Since 1842."
"Instantaneous" Desserts
Which depend, for their goodness, upon the Instantaneous Chocolate used in making the various dishes, and which imparts its rare flavor to the dessert.
These recipes were originated by the private chef of one of New York's prominent families, whose name we have not permission to mention.

Chocolate Custard—for 3 Cups:
2 cups hot milk,
3 tablespoonfuls of Instantaneous Chocolate,
2 eggs,
1 tablespoonful of sugar,
1 teaspoonful vanilla extract.
Mix chocolate and eggs, stir in the boiling milk, and strain into the cups. Set the cups in a pan of boiling water and bake in oven for 12 minutes.

Soft Custard:
2 cups hot milk,
4 tablespoonfuls of Instantaneous Chocolate,
2 eggs,
1 tablespoonful of granulated sugar,
2 tablespoonfuls flour.
Mix in a saucepan the eggs, chocolate and flour, stir in the milk, and whisk it on the fire until smooth and thick, add a little cream, when cold serve in cups or in glasses. Enough for 4 persons.

Chocolate Bavarois:
2 cups milk,
4 eggs,
3 tablespoonfuls Instantaneous Chocolate,
2 tablespoonfuls granulated sugar,
2 ounces gelatine soaked in cold water.
Mix in a saucepan the yolks of 4 eggs, gelatine and chocolate, stir in the milk, whisk it briskly on the fire until it thickens, remove and place in a bowl on the ice or in a cool place, stirring it once in a while to
prevent lumps; when partly cold mix in gently the 4 whites of eggs beaten very stiff, put in a mold and let it get cold, dip in hot water and serve on a fancy lace paper or a folded napkin. Enough for 6 persons.

**Chocolate Cream:**

A quickly made and delicious dessert. Whip very stiff 1 pint good thick cream, whisk in 4 tablespoonfuls Instantaneous Chocolate, add 1 teaspoonful vanilla extract; serve in a glass dish, garnishing the edge with sponge biscuit soaked in liquor (maraschino preferred). Enough for 6 persons.

**Chocolate Blanc-Mange:**

3 cups hot milk,
3 tablespoonfuls Instantaneous Chocolate,
2 tablespoonfuls sugar,
2 eggs,
2 ounces gelatine soaked in water,
1 tablespoonful corn starch diluted in cold water.

Mix the chocolate, eggs, corn starch and gelatine in a saucepan, stir in the milk and whisk slowly on the fire until it gets thick, strain it into a fancy mold, set on the ice, when cold dip in hot water; serve on a glass dish with plain cream. Enough for 6 persons.

**Chocolate Apple Custard:**

Make some very thick apple sauce flavored with lemon, put in a pudding dish two-thirds full, fill the remaining one-third with custard made as follows:

1 cup hot milk,
4 whole eggs,
2 tablespoonfuls Instantaneous Chocolate,
2 tablespoonfuls sugar.

Mix in a bowl eggs and chocolate, stir in the milk and add 1 teaspoonful vanilla extract; pour the custard gently on top of the apple sauce; put the pudding dish in a pan with some hot water in bottom and bake for 15 minutes in a moderate oven; lay in a cool place or
on ice; serve with plain whipped cream; a very delicious dessert. Enough for 6 persons.

Pudding Carême (Cold)
with Instantaneous Chocolate:

Line a fancy mold with rich orange jelly, set on ice, fill center with the following mixture: Put in a bowl 1 cup Instantaneous Chocolate, 2 eggs, 2 ounces gelatine previously soaked in water, mix well, stir in 1 cup hot milk, 2 tablespoonfuls sugar, whisk briskly on the fire until it thickens, remove, let it get cold, stirring once in a while, then fill; serve on a glass dish with a red currant jelly sauce. Enough for 6 persons.

Chestnut Pudding
with Instantaneous Chocolate:

Boil 1 quart chestnuts; when cooked peel and mash them, work it in a bowl with 1 cup Instantaneous Chocolate, ½ lb. fresh butter, 1 gill rum, 2 tablespoonfuls granulated sugar and 5 yolks of eggs; whip very stiff 5 whites of eggs, add to the mixture, butter a pudding mold, fill with mixture, put it in a pan with hot water in the bottom, bake slowly for 40 minutes; serve with a rum sauce. Enough for 10 persons.

Fried Chocolate Custard:

Break 4 whole eggs in a pan, add 1 cup Instantaneous Chocolate, 2 tablespoonfuls corn starch, diluted in cold water, mix well and stir in 1 cup milk, 2 tablespoonfuls sugar, thicken on the fire, stirring the while, remove from the fire and pour the mixture in a square pan or dish, previously buttered, having it about 1 inch thick; set it on the ice; when cold and hard turn the pan upside down on a board or table previously sprinkled with flour, cut the custard in even pieces; dip them first in some flour, then in two beaten eggs, next in fresh white bread crumbs, fry in plenty of clean lard a golden color and serve on a folded napkin.
plain cream may be served with it separately. Enough for 6 persons.

**Chocolate Pancakes:**

Break in a bowl 2 eggs, add 2 tablespoonfuls Instantaneous Chocolate, ½ teacupful milk, ½ teacupful flour, mix well; butter a small frying pan and set it on the fire; pour in about 2 tablespoonfuls of the mixture, cook 1 minute, turn over, cook again for 1 minute longer, and remove; roll it, put on a platter; when all is done, sprinkle with powdered sugar and serve. Enough for 4 persons.

**Chocolate Charlotte:**

Have 24 lady fingers, line up a charlotte mold with them (or a piece of round sponge cake hollowed out can be used), soak 1 ounce of gelatine in 1 teacupful of milk, beat together the yolks of 6 eggs and ¼ lb. powdered sugar, ¼ lb. Instantaneous Chocolate, 1 teacupful granulated sugar, place in a double boiler with one breakfast cupful of milk, stir until the whole begins to thicken, then add the gelatine and strain into a bowl; place this in a pan of ice, stirring all the time, and when it begins to cool, add the whites of the eggs beaten to a stiff froth, 1 teaspoonful of vanilla extract and 1 pint whipped cream, and pour in the mold that has been lined with lady fingers or sponge cake. Enough for 12 persons.

**Chocolate of Almonds Charlotte:**

Same as above, adding ¼ lb. of chopped up almonds, which have been roasted in the oven.

**Norwegian Omelette with Instantaneous Chocolate:**

As this is considered one of the best desserts known, it is also one of the most complicated to make. First make a chocolate ice cream as follows: 6 yolks of eggs, 6 tablespoonfuls Instantaneous Chocolate, 1 tea-
cupful sugar, mix well in a saucepan and stir in 1 cup of hot milk, whisk it on the fire for 10 minutes, put in a bowl; when cold add one pint whipped cream, and freeze until very hard; place a piece of sponge cake 1 inch thick and the shape of an omelette (that is, oval) on a platter, put the ice cream on it, having the surface very smooth, whip very stiff the whites of six eggs and mix in \( \frac{1}{4} \) lb. powdered sugar; cover the ice cream with the whites, sprinkle with powdered sugar and bake quickly in a very hot oven; it should not remain more than 2 minutes and must be served at once. Enough for 12 persons.

**Frozen Chocolate Biscuit:**

Beat together 12 yolks of eggs, with one breakfast cupful Instantaneous Chocolate and \( \frac{1}{4} \) lb. sugar, add one quart milk and cook slowly until thick, stirring the while, and taking care not to let it boil; remove and strain in a bowl, when cold mix in 1 quart whipped cream, pack for 2 hours in ice. This recipe is enough for 12 persons.

**Chocolate Water Ice:**

Dissolve 1 breakfast cupful of Instantaneous Chocolate with 2 tablespoonfuls of water, mix with 1 quart of light syrup at 15 degrees; add one tablespoonful vanilla extract, boil for 5 minutes, strain in a bowl; when cold put it in a freezer with the whites of 2 eggs and freeze; this can be served in glasses. Enough for 6 persons.

**Chocolate Pudding (Cold):**

2 cups milk,
1 breakfast cupful of cake or bread cut up in small dices,
1 tablespoonful ground cinnamon,
3 tablespoonfuls Instantaneous Chocolate,
1 teaspoonful powdered sugar,
1 egg,
2 ounces gelatine, soaked in water,
1 dozen Jordan almonds, chopped fine and slightly browned in oven.

Butter a border or plain mold, put in the cake or bread, mix in a bowl the egg, cinnamon, chocolate, sugar, gelatine and almonds, stir in the milk, whisk it on the fire for 5 minutes, then pour it into the mold, set on ice; when cold, dip the mold in hot water, and serve it on a platter with a sauce made as follows: 1 teacupful of cream mixed with 1 tablespoonful of Instantaneous Chocolate, and a few drops of almond extract.

**Chocolate Parfait:**

1 breakfast cup milk,
1 breakfast cup Instantaneous Chocolate,
1 teaspoonful powdered sugar,
12 yolks of eggs.

Put in a saucepan and mix together yolks and chocolate, also sugar, stir in the milk, whisk on the fire until thick, strain in a bowl and let it get cold, whip 1 pint of cream, mix it with the custard slowly, it should be very light; put in an ice cream mold and pack well in ice and salt; about one hour and a half is required to have it right; serve on a folded napkin; a nest of spun sugar will still be better. Enough for 10 persons.

**Chocolate Granite or Water Ice:**

Make a syrup with 1 quart of water and a ½ lb. of sugar; when boiling for 5 minutes remove from the fire and mix in 1 breakfast cupful of Instantaneous Chocolate and 1 teaspoonful of cinnamon; when cold put in a freezer; when it commences to freeze on the sides detach with a spatula or spoon, let it freeze again, detach, and so on until the whole is frozen, forming lumps (this ice should not be smooth); serve in champagne glasses or scoop it out with a spoon and serve on a napkin. Enough for 6 persons.

**Frozen Chocolate Pudding:**

1 pint of milk,
1 teacupful cream,
6 eggs,  
1 breakfast cup of Instantaneous Chocolate,  
1 teacupful of powdered sugar,  
$\frac{1}{2}$ lb. currants, raisins, figs and marrons cut up in small pieces, macerated for one hour in half a glass of rum. Break the eggs in a pan, add the milk, chocolate and sugar, stir it on the fire until it thickens, not letting it boil, remove and when cold add the cream and the fruits, freeze until hard, put in an ice cream mold and pack it in ice and salt for 2 hours; serve on a folded napkin. Enough for 6 persons.

**Chocolate Meringues:**

Whip very stiff 6 whites of eggs, mix in with a spoon $\frac{1}{2}$ lb. confectionery sugar and $\frac{1}{2}$ lb. Instantaneous Chocolate; butter a baking sheet and drop the meringue from a tablespoon on it; bake for 20 minutes in a moderate oven. This is often called kisses.

**Chocolate Apple Soufflé:**

(A new and very palatable dessert.)

Scoop out 6 nice Baldwin apples, leaving the shell $\frac{1}{2}$ inch thick, put a pinch of sugar in each of them and 1 teaspoonful of brandy, let them macerate for one hour; put in a saucepan 1 teacupful of Instantaneous Chocolate, $\frac{1}{2}$ teacupful of sugar, $\frac{1}{2}$ teacupful of milk, set on the fire and stir until dissolved, add 4 yolks of eggs and the pulp of the apples cooked and passed through a fine sieve. Remove; when partly cold mix in 4 whites beaten to a stiff froth, fill the apples with the mixture, dredge some powdered sugar over the top and bake in a moderate oven. It should be served as soon as cooked.

**Chocolate Soufflé, Iced:**

Put the yolks of 10 eggs in a basin with a teacupful of clarified syrup, beat together, then pass it through a hair sieve; turn the mixture in a saucepan, add 1 tea-
cupful of Instantaneous Chocolate, and stir it over a slow fire until it thickens, but do not let it boil; put in a bowl, then stir in 1 pint of whipped cream and pour all into a soufflé mold; pack it in ice for 2 hours; serve the soufflé in the mold. This is enough for 8 persons.

**Chocolate Pudding, Hot:**

3 teacupfuls milk,
3 tablespoonfuls Instantaneous Chocolate,
2 tablespoonfuls powdered sugar,
3 eggs,
½ lb. raisins and currants mixed and chopped fine.
Mix in a bowl the eggs, chocolate, sugar and raisins; stir in the milk (boiling), put in a regular pudding dish and bake in oven for 20 minutes. Enough for 4 persons.

**Chocolate Soufflé:**

Put in a saucepan 1 ounce of butter, set on the fire; when melted add 1 tablespoonful flour and 4 tablespoonfuls of Instantaneous Chocolate, also 1 teacupful of sugar; mix well, stir in 1 teacupful of boiling milk, whisk it until thick, add the yolks of 5 eggs, stirring the while, set on the side; whip very stiff the whites of the 5 eggs, add them to the mixture very gently, put into a soufflé dish previously buttered, sprinkle some powdered sugar on top and bake in a moderate oven for 15 minutes; it must be served as soon as it is cooked; some chopped almonds browned in the oven may be added in the soufflé; it will give it a better flavor. Enough for 6 persons.

**Chocolate Fritters:**

Beat in a basin 2 tablespoonfuls Instantaneous Chocolate with 2 eggs, 1 tablespoonful flour, 1 tablespoonful baking powder, 1 ounce of dry currants, drop in boiling fat or lard, one at a time, let them rise to
three times their size, sprinkle with powdered sugar and serve on a folded napkin. Enough for 6 persons.

Chocolate Éclairs:

Put in a saucepan \( \frac{1}{4} \) lb. butter, \( \frac{1}{2} \) pint water, a tablespoonful of sugar, one pinch of salt; when boiling mix in a \( \frac{1}{4} \) lb. flour; remove from the fire; break in, one by one, 5 eggs, working the paste with a wooden spoon all the time; lay on a baking sheet in strips about 4 inches long, using a pastry bag for the purpose; when baked fill them with sweetened whipped cream, cover them with Instantaneous Chocolate icing (Recipe No. 2). This recipe will make 24 éclairs.

Chocolate Imitation Truffles:

Warm 1 pound of Instantaneous Chocolate, make it smooth by adding 1 pint of slightly warmed cream; form little balls (rolling them in your hand), the size of a walnut; then roll each one of them in Instantaneous Chocolate; serve on a folded napkin or fancy lace paper.

Chocolate Icing for Cakes and Biscuits (Recipe No. 1):

Beat together in a basin 1 teacupful Instantaneous Chocolate, 1 breakfast cupful confectionery sugar, and 2 whites of eggs, adding a little vanilla extract if too thick.

Recipe No. 2—Best for Éclairs:

Put one teacupful of granulated sugar in a saucepan, set it on the fire with \( \frac{1}{2} \) cup water, let it boil for 5 minutes, remove from the fire, add 1 teaspoonful of Instantaneous Chocolate, 1 white of egg, mix well, adding a little at a time enough icing sugar to form a thick, smooth glaze. This will make enough icing for 24 éclairs.
Chocolate Dry Cake:
Beat together in a basin \( \frac{1}{2} \) lb. crushed sweet almonds, \( \frac{1}{4} \) lb. Instantaneous Chocolate, 3 ounces powdered sugar and 3 whites of eggs; lay on a buttered baking sheet with a teaspoon, keeping them apart; bake in a very hot oven. This will make about 30 cakes.

Little Chocolate Biscuits:
Dissolve 1 breakfast cupful of Instantaneous Chocolate with two whites of eggs, put aside; beat together in a basin, on a moderate fire, \( \frac{1}{2} \) lb. sugar and 8 whites of eggs; when thick and creamy add the chocolate; drop in small lumps on a buttered baking sheet, bake in a moderate oven.

Chocolate and Cakes:
Work in a basin \( \frac{1}{2} \) lb. butter, \( \frac{1}{4} \) lb. powdered sugar, \( \frac{1}{4} \) lb. Instantaneous Chocolate, then add the yolks of 12 eggs, one tablespoonful of vanilla extract, \( \frac{1}{2} \) lb. of sifted flour, mix well, and stir in gently the whites of 12 eggs beaten to a stiff froth. Drop them from a tablespoon on a buttered baking sheet, keeping them apart. Bake in a moderate oven. This will make 50 cakes.

Chocolate Muffins:
Mix together one breakfast cupful of Instantaneous Chocolate, \( \frac{1}{2} \) breakfast cupful of flour, 1 tablespoonful of baking powder, 2 whole eggs, and one ounce of melted butter and a pinch of salt; put in buttered muffin molds and bake. Very delicious for 5 o'clock tea. This will make 12 muffins.

Chocolate Biscuit:
Put the yolks of 8 eggs in a bowl with \( \frac{1}{2} \) lb. granulated sugar, mix in 5 ounces of flour, and beat until smooth; add one teacupful of Instantaneous Choco-
late, beat the whites of the eggs very stiff; mix gently, put in a buttered biscuit mold and bake for 25 minutes in a moderate oven.

**Chocolate Macaroons:**

Take \( \frac{1}{2} \) lb. of ground sweet almonds, add a \( \frac{1}{4} \) lb. of Instantaneous Chocolate and 2 ounces of powdered sugar, mix them to a stiff paste with the whites of 2 eggs; shape the paste into round balls, place them on a sheet of manilla paper, leaving some space between each one, sprinkle over some fine sugar and bake in a moderate oven until golden brown; to remove the paper from the macaroons, dampen it slightly with cold water. Enough for 20 macaroons.

**Chocolate Wafers:**

Whisk the whites of 2 eggs, then mix them with 4 ounces of Instantaneous Chocolate, 4 ounces of powdered sugar and enough flour to make a stiff paste; roll out thin, cut in small cakes and lay on a baking sheet and bake for 15 minutes; when cooked, roll them around the handle of a wooden spoon.

**Chocolate Cinnamon Wafers:**

Same as above, adding 1 tablespoonful of ground cinnamon.

**Chocolate Bon Bons:**

Put \( \frac{1}{2} \) lb. Instantaneous Chocolate in a sugar boiler, and stand on the fire till the chocolate dissolves; soak 1 ounce of arabic gum in a tablespoonful of hot water; when dissolved, mix with chocolate and stir until smooth; then mix in 2 ounces of icing sugar; when mixed, drop the chocolate from the spout of the sugar boiler, cutting it off with a pair of scissors, in pieces the size of a hazelnut.

**Chocolate Pie:**

Line up a pie plate with rich pie paste; fill with a custard made as follows: Put in a bowl 1 teacupful
Instantaneous Chocolate, 2 eggs, 1 teaspoonful vanilla extract, mix well and stir in 1 teaspoonful of hot milk, strain in the pie crust and bake in a moderate oven for 15 minutes.

**Chocolate Cream Tarts:**

Boil one pint of milk with 3 ounces of Instantaneous Chocolate, mix 2 ounces of flour with 2 ounces of sugar and stir them in the boiling milk, add 1 ounce of butter and 4 yolks of beaten eggs, line tart pans with tart paste, fill with the chocolate cream and bake in a slow oven; whip the whites of the eggs, add 2 tablespoonfuls of powdered sugar, mix and squeeze from a pastry bag over the tarts and brown. Will make 12 tarts.

**Chocolate and Ginger Cookies:**

2 teacupfuls of dark molasses,  
1 teacupful butter,  
1 teacupful Instantaneous Chocolate,  
1 tablespoonful powdered ginger,  
1 teaspoonful of soda,  
$\frac{1}{2}$ lb. flour.  
Mix well together, forming a stiff paste, roll out thin on a floured marble slab, cut in round pieces the size of a silver dollar, lay on a buttered baking sheet, keeping them apart, and bake in a moderate oven. Enough for 20 cookies.

**Chocolate Ribbons:**

$\frac{1}{2}$ lb. confectionery sugar,  
$\frac{1}{2}$ lb. flour,  
$\frac{1}{2}$ lb. Instantaneous Chocolate.  
Add enough milk to form a thick paste. Through a pastry bag, lay on a buttered sheet in straight bars, not bigger than an ordinary pencil; bake in a very hot oven and roll like a ribbon around the handle of a wooden spoon.
Chocolate Lady Fingers:

Beat in a basin $\frac{1}{2}$ lb. Instantaneous Chocolate, $\frac{1}{2}$ lb. powdered sugar and the yolks of 10 eggs; when smooth, add the whites of the eggs, whipped very stiff. Bake in the form of lady fingers.

Chocolate Biscuit:

1 lb. flour.
$\frac{3}{4}$ lb. sugar,
$\frac{1}{2}$ lb. Instantaneous Chocolate,
$\frac{1}{2}$ lb. melted butter,
1 tablespoonful baking powder.

Beat together in a bowl for 15 minutes. Butter cake pan, pour in the mixture, bake slowly in moderate oven. This cake can be frosted with chocolate or vanilla icing.

Chocolate Butter Cream:

With a wooden spoon beat in a basin 1 lb. butter, $\frac{1}{2}$ lb. sugar and $\frac{3}{4}$ lb. Instantaneous Chocolate. This is very delicious for layer cakes, also for ornamenting cakes of all kinds.

Chocolate Holland Macaroons:

1 lb. almond paste,
5 whites of eggs,
1 lb. confectionery sugar,
$\frac{1}{2}$ lb. Instantaneous Chocolate.

Mix well together, forming a smooth but thick paste; form the macaroons on sheets of paper, put them in a very warm place twelve hours before baking. To remove macaroons dampen the paper on the reverse side with cold water. Enough for 50 macaroons.

Chocolate "Mushrooms":

Whip very stiff 5 whites of eggs, mix in with a spoon $\frac{1}{2}$ lb. confectionery sugar and $\frac{1}{2}$ lb. Instantaneous Chocolate; with the use of a pastry bag lay them on a baking sheet in the form of small macaroons; on another make the stems and cook in a very slow
oven; when both are cooked and while still hot, put one stem in each macaroon, thus forming a mushroom. Sprinkle with powdered sugar. This will make 25 "mushrooms."

**Chocolate "Cat's Tongue":**

\[
\begin{align*}
\tfrac{1}{4} \text{ lb. butter}, \\
\tfrac{1}{4} \text{ lb. sugar}, \\
\tfrac{1}{2} \text{ lb. Instantaneous Chocolate}, \\
\tfrac{3}{4} \text{ lb. flour}, \\
6 \text{ eggs}.
\end{align*}
\]

Beat the eggs in a basin, adding Instantaneous Chocolate and sugar, then the slightly melted butter and the flour; drop a teaspoonful at a time on a buttered baking pan and bake in a very hot oven.

**Chocolate Plum Cake:**

Beat together 1 lb. powdered sugar, \(\frac{1}{2}\) lb. Instantaneous Chocolate, \(\frac{3}{4}\) lb. butter, 1 lb. flour, \(\frac{1}{2}\) lb. cleaned raisins, 12 whole eggs. Put in a buttered cake mold and bake slowly for 40 minutes.

**Chocolate Soufflés With Hazelnuts:**

Beat together \(\frac{1}{2}\) lb. powdered sugar, \(\frac{1}{4}\) lb. flour, \(\frac{1}{4}\) lb. Instantaneous Chocolate, \(\frac{1}{2}\) lb. hazelnuts finely powdered, mix in the whites of 6 eggs whipped to a stiff froth, put the mixture in buttered individual paper cases or a large soufflé dish and bake in a moderate oven; dredge some powdered sugar over the top. For the individual soufflés, 6 to 8 minutes baking is sufficient; for the large one 15 minutes is required; they should be served immediately. Enough for 8 persons.

**Chocolate Neapolitan Cake:**

\[
\begin{align*}
\tfrac{1}{2} \text{ lb. flour}, \\
\tfrac{3}{4} \text{ lb. butter}, \\
1 \text{ breakfast cup Instantaneous Chocolate}, \\
\tfrac{3}{4} \text{ lb. sugar}.
\end{align*}
\]

Beat the sugar with 6 whole eggs, add the flour and chocolate, mix, stir in the melted butter, bake in small individual molds.
Chocolate Mirlitons:

Line with puff paste 1 dozen tartelette molds and fill with the following mixture: Mix in a basin $\frac{1}{4}$ lb. Instantaneous Chocolate with 2 whole eggs and 2 ounces of sugar. Beat for a few minutes and add $\frac{1}{2}$ lb. butter. Bake in a moderate oven for 15 minutes.

Chocolate Cookies:

1 teacupful of butter,
1 teacupful of powdered sugar,
1 teacupful Instantaneous Chocolate,
$\frac{1}{2}$ teaspoonful of soda,
4 eggs,
1 teaspoonful of cream of tartar,
$\frac{1}{2}$ teacupful of milk,
Lemon extract.

Beat the whole together as you would a plum cake; roll out on a marble slab until half an inch thick, cut in any shape you prefer, and bake.

“Instantaneous” Candies

At one stage of its manufacture, before it is finally crushed and powdered, Instantaneous Chocolate is a delicious confection with a characteristic flavor all its own. It is this flavor that makes it supreme for candy-making, giving to home-made candies a portion of that individuality that has made Whitman’s Chocolates and Confections “famous since 1842.” This Instantaneous flavor is illustrated in a very simple mixture called

“Instantaneous” Rolls:

These have been very popular in Buffalo, where they were originated by an amateur candy maker. Take Whitman’s Marshmallow Whip and knead
into it all the Instantaneous Chocolate it will hold. Roll the mass into bars the thickness of the little finger and cut in two-inch lengths. Cover the surface with shredded cocoanut.

**Chocolate Cocoanut Nougat:**

- 1 cup sugar,
- $\frac{1}{2}$ cup water,
- Tablespoonful vinegar,
- 3 tablespoonfuls Instantaneous Chocolate,
- White of 1 egg.

Cook sugar, water and vinegar together until when dropped in water will form a very hard ball, almost brittle. Have white of egg beaten up very stiff, now pour above batch into egg very slowly, mixing extra well with spoon, adding three tablespoonfuls Instantaneous Chocolate. Keep beating until it becomes thick, then add $\frac{1}{2}$ cup shredded cocoanut and pour on wax paper or greased paper.

**Chocolate Mint Creams:**

White of one egg beaten up very stiff.

Put in mixing bowl and keep adding in equal quantities pulverized sugar and Instantaneous Chocolate until a very thick paste is made, thick enough to handle without sticking to the hands. Then add a few drops oil of mint. Flavor very delicately, roll in small balls and lay away to get firm.

**Chocolate Salt Water Taffy:**

- 2 cups sugar,
- 1 cup water,
- $\frac{1}{4}$ lb. butter,
- $\frac{1}{2}$ cup Instantaneous Chocolate,
- Teaspoonful lemon juice,
- Tip teaspoonful salt,
- Teaspoonful extract of vanilla.

Let sugar, water and lemon juice boil until a little dropped in water forms hard ball near brittle, set off and add salt, butter and chocolate. Mix well and
pour into greased pans, when near cold, knead well and add vanilla extract, then pull on hook or nail extra well; flatten or spread and cut in pieces.

**Chocolate Sea Foam with Nuts:**

1 cup sugar,  
\(\frac{1}{2}\) cup water,  
\(\frac{1}{4}\) cup Instantaneous Chocolate,  
\(\frac{1}{2}\) cup broken English walnuts,  
2 whites of eggs.

Let sugar and water boil until little dropped from spoon into glass of water forms a string, set off and add chocolate, mixing well. Now beat up eggs extra stiff. Put in dry pan and add above batch very slowly, meanwhile beating well with paddle or spoon, until both ingredients become stiff. Add broken English walnut kernels, then drop from spoon in little heaps on wax paper or greased pans.

**Chocolate Fudge (Plain) with Nuts and with Cocoanut:**

2 cups granulated sugar,  
1 cup cream, milk or condensed milk,  
\(\frac{1}{4}\) cup butter,  
1 cup Instantaneous Chocolate.

Let sugar and milk boil, then add butter and chocolate, stir until little dropped in water forms soft ball. Remove from fire and beat well until it thickens; pour into greased pans.

**with Cocoanut:**

Add \(\frac{1}{2}\) cup shredded cocoanut (dry) while beating.

**with Nuts:**

Broken kernels instead of cocoanut; Pecans or English walnuts.

**Chocolate Cocoanut Candy:**

2 cups granulated sugar,  
1 cup water,  
\(\frac{1}{2}\) grated cocoanut or 1 cup (fresh),  
\(\frac{1}{2}\) cup Instantaneous Chocolate.
Let sugar and water boil for six minutes (or until little dropped in water forms a hard ball), then add cocoanut, let boil again for two minutes (stirring slowly to prevent scorching), set off and add cocoa, mixing extra well; spread thin on wax paper or greased pans.

**Chocolate Butterscotch:**

3 cups granulated sugar,  
1½ cups water,  
¼ lb. butter,  
Tablespoonful lemon juice,  
Pinch salt,  
1 cup Instantaneous Chocolate.

Let sugar, water and lemon juice boil until a little dropped in water when taken out is brittle, set off and add butter, salt and chocolate. Set on fire again, stir until butter is mixed and pour out thin into greased pans; when near cold mark in squares with knife.
Whitman's Cocoa

Our Cocoa is made from the same high grade cocoa beans as Instantaneous Chocolate and the same skill and care are exercised in every step of its manufacture. These are the chief factors in making a perfect cocoa for home use: first the selection of beans from the best that the tropics produce and mixing them skillfully so as to blend their various virtues into a fragrant and palatable powder.

A portion of the cocoa butter has been pressed out of all cocoa. This constitutes the difference between cocoa and chocolate. Many cocoas are treated by the so-called "Dutch" process. This consists of treating the cocoa with an alkali which partly changes the fatty material contained in it to a soap-like substance, thus making the cocoa mix more readily in water without, however, really increasing its solubility. Whitman's Cocoa is not treated by this alkali process. Its solubility depends upon the fineness of the powder and its freedom from the woody, indigestible portion of the bean. Analysis shows that it is free from alkali and free from starch, arrow-root and other cheapening substances.
Whitman’s Cocoa is put up in distinctive half-pound tins, hexagonal in shape. It is highly recommended for home use.

Whitman’s Tourist Chocolate

A long-time favorite with travelers. Quarter-pound cakes of Whitman’s chocolate sweetened, and flavored with vanilla. Now we put it up specially for the large army of outdoor folks, campers, canoeists, yachtsmen, automobile parties, explorers and all who need to carry a concentrated food. It also will make a delightful, strengthening drink. The cakes are wrapped in foil and silver paper, then in cotton sheets and enclosed in soldered airtight tins. Will stand rough travel in any climate. Each tin holds a half pound.

Per tin, 50 cents.

Sweet Breakfast Chocolate

Declared by many to be the finest eating chocolate to be had. Sweetened and flavored with vanilla beans. Makes a full-flavored, rich and very nourishing beverage. In half-pound cakes.

Per half pound, 40 cents.
Marshmallow Whip

is now put up in convenient half-pint jars for home use. Used by bakers, confectioners and at soda fountains in a hundred different ways. We will furnish, on request, a book of recipes prepared by Mrs. Sarah Tyson Rorer describing desserts made with "Whip."

STEPHEN F. WHITMAN & SON, Inc.
PHILADELPHIA, U.S.A.