

HERSHEY'S



BITTER-SWEET
CHOCOLATE
RECIPES

The **HERSHEY CHOCOLATE CORPORATION** proudly introduces **BITTER-SWEET CHOCOLATE** in the convenient $\frac{1}{2}$ -pound "Pantry Package"—the box which always stands upright and is easy to see and use.

The package contains eight individually wrapped 1-ounce blocks, scored to permit breaking into $\frac{1}{2}$ -ounce pieces, and deeply marked in 28 equal parts to facilitate cutting into tiny sections which are exactly the right size for all recipes specifying "pieces."

HERSHEY'S BITTER-SWEET CHOCOLATE is a delicious confection to eat; the highest grade of chocolate, pure cane sugar, and other ingredients combined in the right proportions give it the distinctive flavor.

The 1-ounce blocks, scored and marked as they are, open to you an infinite number of cooking possibilities. The distinctive flavor of a chocolate which heretofore has been used mainly for eating, now has a place in the kitchen, and on your table.

Evaporated milk may be used in recipes calling for fresh milk in this booklet. Dilute half the amount of evaporated milk with an equal quantity of water. Example: If recipe calls for 1 cup of milk, use $\frac{1}{2}$ cup evaporated milk diluted with $\frac{1}{2}$ cup of water.

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CAKES AND FROSTINGS

BITTER-SWEET JEWEL CAKE

(a Loaf Cake)

8 blocks (8 ounces)	$\frac{1}{2}$ teaspoon salt
HERSHEY'S	$\frac{1}{2}$ cup shortening
BITTER-SWEET	1 cup sugar
CHOCOLATE	1 teaspoon vanilla
2 cups sifted flour	3 egg whites
$2\frac{1}{2}$ teaspoons	$\frac{2}{3}$ cup milk
baking powder	

Cut Bitter-Sweet into pieces as scored. Sift flour once, then measure, and mix with baking powder and salt. Cream shortening until softened; add sugar gradually, beating thoroughly after each addition. Beat in flavoring, then egg whites, one at a time, beating until light and fluffy after each. Add flour alternately with milk, beating until smooth after each addition. Grease and line with waxed paper a 9-inch square pan. Put a layer of batter in pan; sprinkle on it a layer of Bitter-Sweet. Repeat layers ending with one of batter. Bake in moderate oven (350 degrees F.) about 50 minutes.



BITTER-SWEET LAYER CAKE

HERSHEY'S BITTER-SWEET CHOCOLATE cut into pieces, will make any familiar frosting into an entirely new and different one. When you frost cakes with white, pink, yellow or orange colored frosting, sprinkle a few of the pieces between layers and over the top while the frosting is still moist, as shown in the photograph above, or arrange them in any desired design.

BITTER-SWEET LAYER CAKE

8 blocks (8 ounces)	$\frac{1}{2}$ teaspoon salt
HERSHEY'S	$\frac{1}{2}$ cup shortening
BITTER-SWEET	1 cup sugar
CHOCOLATE	1 teaspoon vanilla
2 $\frac{1}{2}$ cups sifted flour	3 egg whites
3 $\frac{1}{2}$ teaspoons baking powder	1 cup milk

Cut Bitter-Sweet into pieces as scored. Sift flour once, then measure, and mix with baking powder and salt. Cream shortening until softened; add sugar gradually, beating thoroughly after each addition. Beat in flavoring, then egg whites, one at a time, beating until light and fluffy after each. Add flour alternately with milk, beating until smooth after each addition. Grease two (9-inch) layer cake pans. Put a layer of batter in each pan; sprinkle on it a layer of Bitter-Sweet. Repeat layers, ending with one of batter. Bake in moderate oven (350 degrees F.) 30 minutes.

MELLOW CHOCOLATE FROSTING

2 tablespoons butter	$\frac{1}{3}$ cup hot milk
4 blocks (4 ounces)	3 cups sifted confectioner's sugar
HERSHEY'S	1 teaspoon vanilla
BITTER-SWEET	$\frac{1}{8}$ teaspoon salt
CHOCOLATE	

Melt butter and Bitter-Sweet in double boiler; stir until blended. Pour hot milk on sugar, and beat until smooth. Stir in vanilla, salt and Bitter-Sweet mixture. Beat until smooth and thickened, about 5 minutes. Enough frosting for filling and top of 2 (9-inch) layers.

COOKIES

BITTER-SWEET COOKIES

(Photo on front cover)

8 blocks (8 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

1 cup sifted flour

1 teaspoon baking powder

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup brown sugar, firmly packed

$\frac{1}{4}$ cup granulated sugar

1 egg

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup chopped pecans or walnuts

Cut each block of Bitter-Sweet into pieces as scored. Sift flour with baking powder and salt. Cream shortening; add sugars gradually, and cream until light and fluffy. Beat in egg. Stir in vanilla and nuts. Add flour mixture gradually, and mix thoroughly. Add Bitter-Sweet pieces, and stir just enough to blend with dough. Drop by small spoonfuls on greased baking sheet; bake in moderate oven (350 degrees F.) about 10 minutes. Makes about 50.

The delicious pieces of **HERSHEY'S BITTER-SWEET CHOCOLATE** make a fascinating design in these refrigerator cookies:

CHECKERBOARD REFRIGERATOR COOKIES

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

2 cups sifted flour

1 teaspoon baking powder

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ cup shortening

$\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup white sugar

1 egg

$\frac{1}{2}$ teaspoon vanilla

Cut Bitter-Sweet into pieces as scored. Sift flour with baking powder and salt. Cream shortening until softened. Add sugars gradually, and beat until light and fluffy. Beat in egg and vanilla. Add flour gradually, and mix thoroughly. Stir in Bitter-Sweet pieces, and shape dough into rolls, about $1\frac{1}{2}$ inches in diameter. Wrap rolls in waxed paper, and place in refrigerator to chill. When firm, cut in slices; place on greased baking sheet, and bake in moderately hot oven (375 degrees F.) about 12 minutes. Makes about 50.

Children, and grown-ups too, like to have the "surprise" pieces of BITTER-SWEET stirred into their favorite cookie recipes. When you are experimenting to find new ways to use this chocolate, remember the pieces may be stirred into many kinds of drop cookies, such as the one below.

CHOCOLATE COCONUT COOKIES

8 blocks (8 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

1 cup sifted flour

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{8}$ teaspoon salt

$\frac{1}{3}$ cup shortening

$\frac{2}{3}$ cup sugar

1 egg, well beaten

1 teaspoon vanilla

$\frac{1}{3}$ cup sour cream

$\frac{1}{2}$ cup shredded coconut

Cut Bitter-Sweet into pieces as scored. Sift flour with soda and salt. Cream shortening until soft; add sugar gradually, and cream until light and fluffy. Beat in egg, and stir in vanilla. Add flour alternately with cream, and mix thoroughly. Fold in coconut; stir in Bitter-Sweet pieces. Drop by small spoonfuls on greased baking sheet, and bake in moderate oven (350 degrees F.) about 10 minutes. Makes about 36.

DESSERTS

BLACK & WHITE REFRIGERATOR CAKE

- | | |
|---|--|
| 8 blocks (8 ounces)
HERSHEY'S
BITTER-SWEET
CHOCOLATE | 3 eggs, separated
1 teaspoon vanilla
1 1/2 dozen lady
fingers |
| 3 tablespoons hot
water | 1/2 cup heavy cream,
whipped |
| 4 tablespoons sugar | |

Melt Bitter-Sweet in top of double boiler. Stir in hot water, then sugar. Remove from heat, and beat in egg yolks, one at a time. Stir in vanilla. Whip egg whites until stiff; fold in. Line a mold with lady fingers; pour in Bitter-Sweet mixture. Chill several hours. Serve with whipped cream. Serves 6.

CHOCOLATE DOMINO SOFT CUSTARD

- | | |
|----------------------------|---|
| 4 eggs, slightly
beaten | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 2 blocks (2 ounces)
HERSHEY'S
BITTER-SWEET
CHOCOLATE |
| 6 tablespoons sugar | |
| 4 cups milk, scalded | |

Combine eggs, salt and sugar. Stir in milk gradually, and cook over hot water about 5 minutes, or until mixture coats spoon, stirring constantly. Add vanilla, and pour into serving dishes. Cut Bitter-Sweet into pieces as scored. When custard is slightly cooled, drop several pieces Bitter-Sweet into each serving. Makes 6 servings.



CHOCOLATE FLAKE ICE CREAM

$\frac{2}{3}$ cup sugar

Dash salt

2 eggs, well beaten

1 $\frac{1}{2}$ cups milk

2 tablespoons malted
milk powder (optional)

1 cup heavy cream

2 teaspoons vanilla

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE,
grated coarsely

Stir sugar and salt into eggs; add milk, and cook in double boiler until thickened, stirring constantly. Add malted milk, and blend. Cool. Whip cream to custard-like consistency, and fold in with vanilla. Pour into freezing tray of automatic refrigerator, and freeze to a mush. Fold in grated Bitter-Sweet, and freeze until firm. Makes 8 servings.

BITTER-SWEET CHIFFON PIE

$\frac{1}{2}$ tablespoon gelatine
1 tablespoon cold water
 $\frac{2}{3}$ cup milk
6 blocks (6 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

2 eggs, separated
 $\frac{1}{8}$ teaspoon salt
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
1 (9-inch) pie shell, baked and cooled
 $\frac{1}{2}$ cup heavy cream, whipped

Soften gelatine in cold water. Heat milk in double boiler; drop in Bitter-Sweet blocks. Stir occasionally until melted, then whip with rotary beater. Beat egg yolks; stir in salt and half the sugar. Stir a little Bitter-Sweet mixture into yolks; combine with remainder in double boiler, and cook until thickened. Remove from heat; stir in gelatine, then vanilla. Cool until thick. Whip whites almost stiff; add remaining sugar, and continue beating until stiff. Fold into thickened mixture. Turn into pie shell, and chill until set. Serve with whipped cream. Makes 1 (9-inch) pie.

INSTANT CHOCOLATE MOUSSE

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

½ cup milk

¼ cup sugar

1 cup heavy cream

1 teaspoon vanilla

Melt Bitter-Sweet; add milk, and blend thoroughly. Stir in sugar. Whip cream to custard-like consistency; fold into chocolate mixture. Stir in vanilla. Pour into freezing tray of automatic refrigerator, and freeze. Stir once during freezing. Makes 6 servings.

BITTER-SWEET FUDGE SAUCE

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

2 tablespoons milk

Melt Bitter-Sweet in top of double boiler. Add milk, and blend thoroughly. Makes ¾ cup. Serve warm or cold on ice cream, cake, or puddings.

CHOCOLATE WHIPPED CREAM SAUCE

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

1 cup heavy cream

Melt Bitter-Sweet in top of double boiler. Cool. Whip cream until stiff, and fold into Bitter-Sweet. Makes 2 cups.

BITTER-SWEET BROWNIES

1 cup sifted flour	8 blocks (8 ounces)
$\frac{1}{8}$ teaspoon salt	HERSHEY'S
$\frac{1}{2}$ cup shortening	BITTER-SWEET
$\frac{2}{3}$ cup sugar	CHOCOLATE , melted
2 eggs, well beaten	$\frac{1}{2}$ cup chopped
$\frac{1}{2}$ teaspoon vanilla	pecans or walnuts

Mix flour with salt. Cream shortening until soft; add sugar gradually, and cream until light and fluffy. Beat in eggs, and stir in vanilla and Bitter-Sweet. Add flour gradually, and mix thoroughly. Stir in nuts. Pour in greased pan 8" x 8" x 2", and bake in moderate oven (350 degrees F.) about 35 minutes. Cut into squares and remove from pan while warm. Makes 24 brownies.

Other Dessert Ideas

1. Try adding pieces of **HERSHEY'S BITTER-SWEET CHOCOLATE** to tapioca, rice or bread pudding just before serving. They are equally good in blanc mange or junket; stir in pieces while mixture is lukewarm.
2. Sprinkle them on top of slightly cooled custard pies, or on top of the meringue on floating island.
3. Fold them into stiffly beaten whipped cream which is used to top sponge cake, banana or other tarts, ice creams or steamed puddings.

CANDIES

BITTER-SWEET FUDGE

1 ½ cups milk

6 blocks (6 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

2 ¾ cups sugar

Dash salt

1 tablespoon light corn syrup

2 tablespoons butter

½ teaspoon vanilla

½ cup chopped pecans or
walnuts (optional)

Heat milk; drop in Bitter-Sweet blocks. When melted, stir to mix with milk and add sugar, salt and syrup. Bring to a boil, stirring frequently. Cook to 232 degrees F., or until a small amount of mixture forms a soft ball when dropped in cold water, stirring several times during the cooking process. Remove from heat; drop in butter. Cool to lukewarm (110 degrees F.); add vanilla, and beat until mixture thickens and loses its shiny appearance. Turn into a buttered pan, 8" x 8" x 2". Cut into 1 ½ -inch squares when cold. Makes 24 squares.

BITTER-SWEET DIVINITY

4 blocks (4 ounces)

HERSHEY'S BITTER-SWEET CHOCOLATE

3 cups sugar

$\frac{1}{2}$ cup light corn syrup

$\frac{3}{4}$ cup water

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon salt

2 egg whites

Cut Bitter-Sweet into small pieces as scored. Combine sugar, corn syrup and water in saucepan. Cook over low heat; stir until sugar is dissolved. Increase heat; cover, and boil without stirring 3 minutes. Uncover, and cook to 265 degrees F. on candy thermometer, or until a small amount dropped in cold water forms a very firm ball. Remove from heat. Add salt and vanilla to egg whites; whip whites until stiff. Beat in hot syrup slowly, pouring in a thin stream. Continue beating until mixture will almost hold its shape, but is still glossy. Drop by small spoonfuls on greased waxed paper. Sprinkle several pieces of Bitter-Sweet on top of each spoonful. Makes about 50 candies.



New Style **COOKING CHOCOLATE**
RECIPE BOOK IN EVERY PACKAGE

HERSHEY'S

REG. U.S. PAT. OFF.

BITTER - SWEET

DELICIOUS EATING CHOCOLATE

WITH VANILLIN AN ARTIFICIAL FLAVOR

NEW FOR COOKING

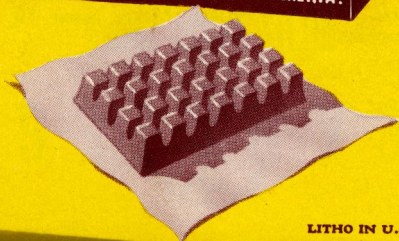
1/2 POUND & ONE OUNCE PIECES
HERSHEY CHOCOLATE CORPORATION, HERSHEY, PA.

A NEW CONCEPT WHEN
OF COOKING CHOCOLATE
ORIGINATED BY HERSHEY
HANDY TO USE

THIS PACKAGE CONTAINS
EIGHT 1/2 OUNCE
PIECES OF BITTER-SWEET
CHOCOLATE. THE
NEW FINEST
CHOCOLATE EVER



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