

Chocolate Town Classics

made with

HERSHEY'S BAKING CHOCOLATE

First-in favor and flavor®



The "Montezuma" Rose
from the Hershey
Garden Collection.

CINNAMON BROWNIE BARS

*Finest you can eat -
with or without spice!*

- $\frac{1}{2}$ cup butter or margarine
- 2½ blocks (2½ ounces) HERSHEY'S BAKING CHOCOLATE**
- 2 eggs**
- 1 cup sugar**
- $\frac{1}{2}$ cup sifted all-purpose flour
- $\frac{1}{4}$ teaspoon double-acting baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{2}$ cup chopped nuts
- 5 Hershey's Milk Chocolate Bars—5¢ size**

PREHEAT . . . oven to 350° F.

GREASE . . . and flour one 8-inch square pan.

MELT . . . the butter or margarine and chocolate together over hot, not boiling, water; cool.

BEAT . . . eggs; add sugar and beat well; add chocolate-butter mixture.

SIFT . . . flour with baking powder, salt, and cinnamon; add to chocolate mixture; add chopped nuts.

POUR . . . into prepared pan.

BAKE . . . about 30 minutes or until done.

REMOVE . . . from oven and distribute chocolate bars over the top.

COVER . . . loosely with aluminum foil until chocolate softens (about 5 minutes).

REMOVE . . . aluminum foil and spread chocolate over brownies.

YIELD . . . 16 brownies.

CHOCOLATE FUDGE CAKE

Moist! Delicate texture

- 4 blocks (4 ounces) **HERSHEY'S BAKING CHOCOLATE**
- $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ cup sugar
- 2 cups sifted cake flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- $\frac{1}{2}$ cup shortening
- $1\frac{1}{4}$ cups sugar
- 3 eggs, unbeaten
- $\frac{3}{4}$ cup milk (with butter or margarine use $\frac{2}{3}$ cup milk)
- 1 teaspoon vanilla

PREHEAT . . . oven to 350° F.

LINE . . . bottoms of two 9-inch layer cake pans with paper.

COOK . . . chocolate with hot water in top of double boiler over hot, not boiling, water until chocolate has melted and mixture has thickened. Stir constantly.

ADD . . . $\frac{1}{2}$ cup sugar. Cook and stir 2 minutes longer. Cool to lukewarm while mixing cake.

SIFT . . . together flour, soda, and salt.

CREAM . . . shortening; add $1\frac{1}{4}$ cups sugar gradually; cream together until very fluffy.

ADD . . . eggs, one at a time, beating thoroughly after each addition.

ADD . . . flour and milk alternately to the creamed mixture, beating after each addition until smooth. Add chocolate mixture and vanilla; blend thoroughly.

POUR . . . into prepared pans.

BAKE . . . about 30 to 35 minutes or until done.

FILL . . . and frost with Rich Chocolate Frosting.



PICNIC CHOCOLATE CAKE, decorated with HERSHEY'S SEMI-SWEET DAINTIES TO MELT CHOCOLATE

Since chocolate scorches easily, it must be melted over *very low heat*. Place blocks in top of double boiler and melt over hot, not boiling, water. Or, use a custard cup or small saucepan set in a pan of water.

CHOCOLATE SUBSTITUTION

Cocoa can be used in place of chocolate in most recipes. It is best to use a recipe as it is written; but, in general, 3 tablespoons of cocoa and 2 teaspoons of fat may be used for each block (one ounce) of chocolate. (Do not substitute semi-sweet chocolate or milk chocolate for baking chocolate.)

PICNIC CHOCOLATE CAKE

*Good for those
winter parties, too*

- 4 blocks (4 ounces) HERSHEY'S BAKING CHOCOLATE
- $\frac{1}{2}$ cup butter or margarine
- 2 cups sugar
- 2 eggs, unbeaten
- $2\frac{2}{3}$ cups sifted cake flour
- 2 teaspoons double-acting baking powder
- $\frac{1}{8}$ teaspoon salt
- 2 teaspoons baking soda
- 2 cups buttermilk
- 1 teaspoon vanilla

PREHEAT . . . oven to 350° F.

GREASE . . . and flour one 13x9x2-inch pan.

MELT . . . chocolate over hot, not boiling, water.

CREAM . . . butter or margarine; add sugar gradually; cream until light and fluffy.

ADD . . . eggs, one at a time; beat well after each addition.

SIFT . . . flour, baking powder, and salt together.

STIR . . . baking soda into buttermilk; add alternately with sifted dry ingredients to the creamed mixture.

BLEND . . . in vanilla and melted baking chocolate; mix thoroughly.

POUR . . . into prepared pan.

BAKE . . . about 40 minutes, or until done.

FROST . . . with any fluffy type frosting.

DECORATE . . . edges of cake with Hershey's Semi-Sweet Dainties.

CREAMY CHOCOLATE FROSTING

2 blocks (2 ounces) **HERSHEY'S BAKING CHOCOLATE**, melted

1 cup miniature marshmallows

$\frac{1}{2}$ cup butter or margarine

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

3 cups confectioners' sugar

*Smooth
and satiny*

MELT . . . the baking chocolate in the top of a double boiler over hot, not boiling, water; add the marshmallows and stir occasionally until melted.

REMOVE . . . from heat; with electric mixer beat in the butter or margarine, and the milk until smooth.

ADD . . . confectioners' sugar and blend in thoroughly.

YIELD . . . fills and frosts two 9-inch layers.

RICH CHOCOLATE FROSTING

4 blocks (4 ounces) **HERSHEY'S BAKING CHOCOLATE**

$\frac{1}{2}$ cup butter or margarine

2 $\frac{2}{3}$ cups sifted confectioners' sugar

1 egg, unbeaten

6 tablespoons water

2 teaspoons vanilla

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

*Dark
and delicious*

MELT . . . chocolate and butter or margarine together in top of double boiler over hot, not boiling, water.

STIR . . . in the sugar, egg, water, vanilla, and salt.

PLACE . . . double boiler top in a bowl of ice and water.

BEAT . . . with electric mixer about 5 minutes, or until frosting is of spreading consistency.

YIELD . . . fills and frosts two 9-inch layers.

CHOCOLATE BANANA CREAM PIE

*Wonderful fruit and
chocolate combination*

**1½ blocks (1½ ounces) HERSHEY'S BAKING
CHOCOLATE**

2 cups milk

¾ cup sugar

5 tablespoons all-purpose flour

½ teaspoon salt

2 egg yolks, beaten

1 tablespoon butter or margarine

½ teaspoon vanilla

1 9-inch baked pie shell

3 ripe bananas, sliced

1 cup whipping cream

MELT . . . the chocolate in the milk in top of a double boiler over hot, not boiling, water. Beat until well blended.

SIFT . . . together sugar, flour, and salt; stir into the chocolate mixture.

COOK . . . until well thickened, stirring constantly; cook 10 minutes longer, stirring occasionally.

STIR . . . hot mixture into egg yolks. Return to double boiler and cook 1 minute. Add butter or margarine and vanilla; cool thoroughly.

COVER . . . bottom of pie shell with a small amount of filling. Add sliced bananas; cover with remaining filling; refrigerate.

TO SERVE . . . top with sweetened whipped cream.

CHOCOLATE SANDTARTS

*Try them once -
you'll make them often*

- 4 blocks (4 ounces) HERSHEY'S BAKING CHOCOLATE
- 4 cups sifted cake flour
- 2½ teaspoons double-acting baking powder
- ½ teaspoon salt
- ⅔ cup soft shortening
- 1½ cups sugar
- 2 eggs, unbeaten
- 1 teaspoon vanilla
- 4 teaspoons milk

MELT . . . chocolate over hot, not boiling, water.

SIFT . . . flour, baking powder, and salt together.

MIX . . . shortening with melted chocolate, sugar, eggs, and vanilla.

BEAT . . . until light and fluffy.

STIR . . . in flour mixture alternately with milk.

REFRIGERATE . . . dough until easy to handle, or overnight.

PREHEAT . . . oven to 400° F.

ROLL . . . ⅓ of dough at a time on lightly floured surface; keep rest of dough in refrigerator. For crisp cookies roll dough paper-thin.

CUT . . . with floured cutter into desired shapes.

ARRANGE . . . cookies ½" apart on lightly greased baking sheet; brush with milk or cream, or egg white diluted with 1 tablespoon of water.

DECORATE . . . with cinnamon-sugar mixture or colored sugar and chopped nuts.

BAKE . . . 8 minutes, or until a delicate brown. Cool.

YIELD . . . about 6 dozen cookies.

REGAL CHOCOLATE MOUSSE

*Elegant for that
special dinner*

**3 blocks (3 ounces) HERSHEY'S BAKING
CHOCOLATE**

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

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

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

3 egg yolks, well-beaten

1 teaspoon vanilla

2 cups whipping cream

COMBINE . . . chocolate and water in saucepan.
BRING . . . mixture to a boil over low heat, stir-
ring vigorously until blended.

ADD . . . sugar and salt; simmer 3 minutes,
stirring constantly.

POUR . . . mixture slowly over egg yolks, stir-
ring well. Cool. Add vanilla.

WHIP . . . the cream and fold into mixture.

POUR . . . mixture into a refrigerator freezing
tray and freeze 3 to 4 hours.

YIELD . . . 6 to 8 servings.

MARBLE ANGEL RING

- ½ cup sugar
- 1 tablespoon (1 envelope) unflavored gelatin
- ⅛ teaspoon salt
- 1¼ cups milk
- 2 blocks (2 ounces) **HERSHEY'S BAKING CHOCOLATE**
- 3 egg yolks, beaten
- 1 teaspoon vanilla
- 3 egg whites
- ¼ cup sugar
- 1 cup heavy cream, whipped
- 1 10 or 10½-ounce angel food loaf cake

*Make ahead
dessert!*

MIX . . . the ½ cup sugar, gelatin, and salt together in top of a double boiler.

ADD . . . milk and warm slightly.

ADD . . . baking chocolate and cook over hot, not boiling, water until chocolate is melted and gelatin is dissolved. Beat with rotary beater until smooth.

ADD . . . to egg yolks, gradually; mix well.

ADD . . . vanilla; chill until partially set, stirring occasionally.

BEAT . . . egg whites until soft peaks form.

ADD . . . the ¼ cup sugar gradually and beat until stiff peaks form.

FOLD . . . in chocolate mixture and whipped cream.

REMOVE . . . brown crumbs from angel food loaf cake and tear into bite-sized pieces; fold into chocolate mixture.

TURN . . . into a 9-inch spring form pan or tube pan (line bottom of tube pan with foil).

CHILL . . . several hours or overnight; unmold and spread with additional whipped cream, if desired.

YIELD . . . 12 servings.



Hershey's Baking Chocolate is made from a blend of the world's finest cocoa beans. Its rich chocolate flavor and velvety smooth texture are unequalled. The convenient 8-ounce package contains 8 individually wrapped 1-ounce blocks, each scored to break into $\frac{1}{2}$ -ounce pieces.



Tested in The Hershey Kitchens

HERSHEY CHOCOLATE CORPORATION, HERSHEY, PA., U.S.A.

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