



Bournville chocolate cookery : tested recipes made with Bournville cocoa

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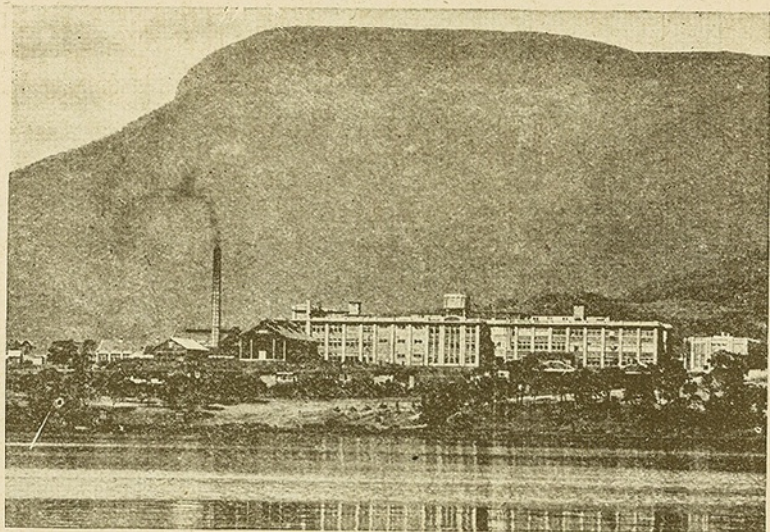
BOURNVILLE

CHOCOLATE COOKERY



PRICE
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TESTED RECIPES MADE WITH
BOURNVILLE COCOA



The Model Factory by Mountain and Sea

The firm of Cadbury, during its One Hundred years of business, has maintained the highest quality in the manufacture of Cocoa and Chocolate; the recognition of this by the public is responsible for the modern Australian Factory "by Mountain and Sea" at Claremont, Tasmania.

The mild climate of Tasmania prompted the selection of a site comprising 246 acres of meadow land—on the Claremont Peninsula—with about five miles of water frontage to the River Derwent. On this land, overlooked by Mount Wellington, stands the modern factory ventilated by the bracing, pure air. Eight hundred spacious windows admit ample natural light, and the whole atmosphere of the factory suggests that purity which is characteristic of Cadbury products.

Writing of the factory, an Inspector from the "Medical Journal of Australia" (the journal of the British Medical Association in Australia) said: "As far as light, ventilation, freedom from dust, ease in cleaning and comfort is concerned, the hygienic conditions of the factory may be described as ideal." All ingredients used are of the highest quality only, and the rigorous inspection of materials and handling ensures that all Cadbury's products reach the public fresh, full flavoured, wholesome and nutritious.

Bournville Cocoa

Made by CADBURY'S

"By Mountain and Sea" at Claremont, Tasmania.

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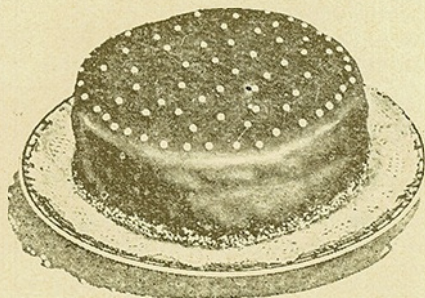
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BOURNVILLE

Chocolate Cookery

Chocolate lends new charm to cookery. The dash of chocolate is one of those fine touches which make an everyday dish a Luxury Dish. With the help of our little collection of recipes the woman who loves to cook good things will find this favourite flavour used in its most convenient form as Bournville Cocoa. Everyday Cakes, Hurry-up Puddings—you can make all your meals dainty and delicious if you keep the larder well stocked with Bournville Cocoa. Every recipe in these pages has been made with this ingredient. Try one to-day and see if it is not the best Chocolate Dish you Ever Tasted!



CHOCOLATE RICE CAKE

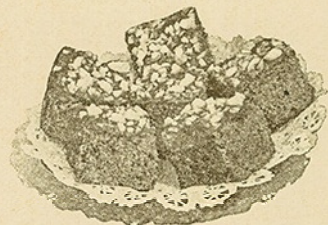
INGREDIENTS:—6 oz. flour. 2 oz. ground rice. $\frac{1}{2}$ lb. margarine, or butter. 2 oz. Bournville Cocoa. $\frac{1}{2}$ lb. castor sugar. 3 eggs. 1 teaspoonful baking-powder. Milk. Chocolate icing. Silver balls (for decoration).

METHOD:—Grease a cake-tin and line with greased paper to stand above the sides. Mix the baking-powder with a spoonful of the flour and put aside. Sieve the remainder of the flour with the ground rice and cocoa. Whisk up the eggs. Beat the sugar and fat to a cream. Stir in the flour, ground rice, and cocoa alternately, with the beaten eggs, and mix all together, adding a little milk if required. When well mixed, beat the mixture for a few minutes. Stir in the baking-powder, then put into the prepared cake-tin and bake in a moderately hot oven for about one hour. When cooked put on to a sieve and leave until cold.

To Ice the Cake.—If it has risen much, cut off a slice and turn the cake upside down and ice it. Stand it on a cake-rack over a dish, and pour the chocolate icing over, coating it evenly. Decorate the centre with silver balls. Leave until the icing is set, then move carefully on to a plate.

HOME-MADE CHOCOLATE CAKES

CHOCOLATE SQUARES



INGREDIENTS :—4 oz. butter or margarine. 3 oz. castor sugar. $\frac{1}{2}$ tea-spoonful baking powder. Milk. $\frac{3}{4}$ oz. Bournville Cocoa. 3 oz. flour. 2 eggs. Chocolate icing. (See recipe on page 8.) 1 oz. almonds (for decoration).

METHOD :—Mix the flour and baking-powder together. Beat the butter and sugar to a cream. Stir in the cocoa and beat together. Add each egg separately, stir it in quickly and beat well before adding the next. When both are added, stir in the flour and baking-powder and mix together lightly. Add about a tablespoonful of milk if required. Have ready a small baking-sheet, lined with greased paper to stand just about the sides. Put the mixture on to it and spread over evenly. Bake in a hot oven for about 10 minutes. When cooked, turn out and leave until cold.

To Ice the Cake.—Stand it on a cake-rack over a dish, with the flat side uppermost. Pour chocolate icing on it, and coat the top evenly. Sprinkle chopped almonds all over the icing. When the icing is set, cut into squares with a sharp knife. NOTE.—Prepare the almonds before icing the cake; just blanch, skin, and chop them.

CHOCOLATE BUTTER CREAM FILLING

INGREDIENTS :—2 oz. fresh butter. Bournville Cocoa. Castor Sugar.

METHOD :—Beat the butter to a cream, then mix into it sufficient cocoa to well colour and flavour it.

Add sugar to taste, and beat well until thoroughly mixed.

NOTE :—This filling can be used in cakes, etc.

CHOCOLATE COCONUT CAKES

INGREDIENTS :—2 oz. Bournville Cocoa. $\frac{1}{2}$ lb. flour. 1 tea-spoonful baking-powder. 6 oz. castor sugar. $\frac{1}{4}$ lb. margarine or butter. 1 oz. desiccated coconut. 1 egg. Vanilla flavouring. Milk.

METHOD :—Sieve the flour, cocoa, and baking-powder. Add the coconut and mix together.

Beat the sugar and fat to a cream. Add the egg, stir it in quickly, and beat well for a few minutes. Stir in the dry ingredients with some milk as required, and mix all together. Add a few drops of vanilla. Put into small greased cake-tins, or baking-cups, and bake in a hot oven for about 15 to 20 minutes.



FIVE O'CLOCK FRUIT CAKE

INGREDIENTS :—6 oz. flour. $1\frac{1}{2}$ oz. Bournville Cocoa. 4 oz. butter or margarine. $4\frac{1}{2}$ oz. castor sugar. 2 oz. currants. 2 oz. sultanas, 2 eggs. Almond flavouring. 1 teaspoonful baking-powder. Milk.

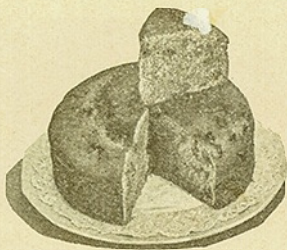
METHOD :—Wash, pick over, and dry the fruit. Sieve the flour, cocoa, and baking-powder together. Grease a cake-tin and line with greased paper to stand above the sides.

Beat the sugar and fat to a cream. Add the eggs separately, stir in each one quickly, and beat the mixture well before adding the next.

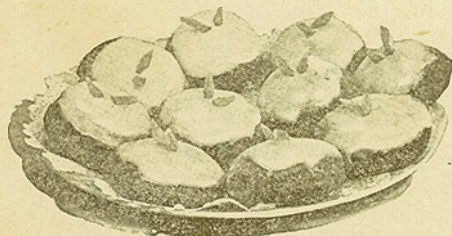
When both are beaten in, stir in the flour, etc., and prepared fruit, alternately, with some milk as required.

Add a few drops of almond flavouring and mix all together lightly.

Put into the prepared cake-tin, place it in a moderately hot oven, and bake for about 45 minutes. Turn on to a sieve and leave until cold.



ICED CHOCOLATE CAKES



INGREDIENTS:—2 oz. Bournville Cocoa. $\frac{1}{4}$ lb. margarine or butter. Vanilla flavouring. 2 eggs. $\frac{1}{4}$ lb. castor sugar. 6 oz. flour. 1 teaspoonful baking-powder. Icing (for recipe see page 8). $\frac{1}{2}$ lb. icing sugar. Vanilla flavouring. $2\frac{1}{2}$ tablespoonfuls water. Angelica (for decoration).

METHOD :—Sieve the flour, cocoa, and baking-powder. Beat the sugar and fat to a cream. Add each egg separately, stir it in quickly and beat for a few minutes before adding the next. When both are added, stir in the flour, etc., and mix all together lightly, adding a little milk if required.

Add a few drops of flavouring. Put into small greased cake-tins and bake in a hot oven for about 15 to 20 minutes.

Leave until cold, then ice the tops with white icing.

Decorate the centre of each with a small piece of angelica.

CHOCOLATE CHERRY PUDDING



INGREDIENTS :—3 oz. castor sugar. $1\frac{1}{2}$ oz. butter or margarine. 2 dessertspoonfuls Bournville Cocoa. 2 eggs. 1 oz. glacé cherries. 4 oz. breadcrumbs. $\frac{1}{2}$ pint milk. Vanilla.

METHOD :—Cut the cherries into small pieces. Beat the sugar and fat to a cream.

Make the breadcrumbs and mix with the cocoa. Separate the yolks from the whites of eggs.

Beat up the yolks and add to the creamed fat and sugar, stirring quickly, then beat well for a few minutes. Whisk the whites to a very stiff froth.

Stir the breadcrumbs and cherries into the creamed fat and sugar, alternately with the milk, and mix all together.

Add the whisked whites and stir in very lightly.

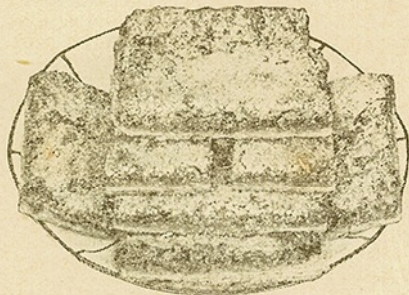
Put into a greased mould. cover securely with a well-greased paper, and steam for about one hour and a half. Turn out carefully and serve with custard.

CHOCOLATE NUT FINGERS.

INGREDIENTS :—6 or 8 oz. flaky pastry. $\frac{1}{2}$ lb. castor sugar. 1 oz. ground rice. White of 1 egg. 1 oz. almonds. 1 dessertspoonful Bournville Cocoa. 2 oz. ground almonds. Vanilla or almond flavouring. Apricot jam.

METHOD :—Roll out the pastry thinly and line the bottom of a small baking-tin. Blanch, skin, and chop up the almonds.

Mix the cocoa, ground rice, sugar, and ground almonds together. Whisk the white to a stiff froth and add, with a few drops of flavouring. Mix all to a soft paste; if necessary a little cold water may be added. Spread just a very thin layer of jam over the pastry, then cover with the prepared mixture and spread evenly. Brush the surface over with water, and sprinkle the chopped almonds on the top. Bake in a hot oven for about 15 to 20 minutes. When almost cooked, froth up a little white of egg extra to that given in the recipe, and brush the mixture over with it, then dredge freely with castor sugar. Return to the oven for a few minutes until lightly browned, then put on a sieve to cool. Put on to a flat surface and cut into fingers with a sharp knife, then arrange on a plate.



CHOCOLATE EGG CUSTARD

INGREDIENTS :—2 eggs. 1 pint milk. 2 dessertspoonfuls Bournville Cocoa. 3 or 4 dessertspoonfuls sugar. Vanilla.



METHOD :—Mix the cocoa to a smooth paste with some of the milk. Boil the remainder and stir on to it. Return to the saucepan, bring to the boil and boil for one minute, then cool slightly. Beat up the eggs and stir the hot cocoa and milk on to them. Pour into jug and add sugar to taste. Stand it in a saucepan of hot water and cook until the custard thickens, keeping it stirred occasionally. Be careful not to overheat it or it will curdle. When ready, remove from the hot water and add vanilla to taste. Serve hot or cold.

NOTE :—This can be served as a hot sauce with baked or steamed puddings, or can be used cold in a trifle, or served alone in small custard glasses. A ratafia biscuit placed on top is a nice addition. It can also be served with tinned fruits such as pears, peaches, and apricots instead of ordinary custard.

CHOCOLATE ALMOND PASTE

INGREDIENTS :— $\frac{1}{2}$ lb. icing sugar. $\frac{1}{2}$ lb. ground almonds. 4 dessertspoonfuls Bournville Cocoa. Whites of $1\frac{1}{2}$ eggs (about). Almond or vanilla flavouring.

METHOD :—Mix the cocoa and ground almonds together. Rub the icing sugar through a fine sieve; if very lumpy, crush it under a rolling pin.

Add to the ground almonds and cocoa and mix all together. Whisk the whites slightly, and add sufficient, with a few drops of flavouring to mix all to a stiff paste. Then work it until smooth and use as required.

To Ice a Cake :—Roll the paste to the size of the cake, put it on to it, and fix on firmly, making the edge and top perfectly level. Then put into a very cool oven for about 20 minutes to dry. When cold it can be covered with water icing.

CHOCOLATE CREAM BISCUITS



INGREDIENTS :—6 oz. flour. $\frac{1}{4}$ teaspoonful baking-powder. 1 oz. Bournville Cocoa. 3 oz. margarine or butter. 1 egg. Chocolate butter cream filling (on page 4). Pinch of mixed spice. $\frac{1}{2}$ lb. castor sugar. Milk (if required).

METHOD :—Beat up the egg. Beat the butter and sugar to a cream. Sieve the flour, spice, baking-powder, and cocoa together, and add to the cream and

fat and sugar, alternately, with the egg. Mix all to a stiff paste; a very little milk may be added if required. Work it until smooth, then roll it out thinly. Cut into small rounds, or fingers, place on a slightly greased baking-sheet and bake in a slow oven for about 20 minutes. When cold, spread some chocolate butter cream filling on the under side of the biscuits, and clap them together in pairs.

THAT MELLOW, CAPTIVATING FLAVOUR!

CHOCOLATE VERMICELLI GATEAU



INGREDIENTS :—3 oz. margarine or butter.
5 oz. castor sugar. 5 oz. flour. $1\frac{1}{2}$ oz.
Bournville Cocoa. $\frac{1}{2}$ teaspoonful baking-
powder. 3 eggs.
Butter Icing : 8 ozs. icing sugar. 4 oz.
butter. Vanilla flavouring.
Chocolate Icing : $\frac{1}{4}$ lb. icing sugar. $\frac{1}{4}$ gill
water. 1 oz. Bournville Cocoa. Vanilla.

METHOD :—Sieve flour, cocoa, and bak-
ing-powder together. Cream the butter
and sugar. Add each egg separately,

stir it in quickly, and beat well before adding the next. When all are added, stir in the flour, cocoa, and baking-powder, and mix all together lightly. Put into a greased cake-tin, and bake in a moderately hot oven for about 30 to 40 minutes. Put on to a sieve until cold.

To Make the Butter Icing :—Roll the lumps out of the sugar, then rub it through a fine sieve. Add the butter and beat both to a cream. Add vanilla to taste. Split the cake into halves, spread some of the butter icing over it, then put together again. *Make the Chocolate Icing as explained below.*

To Ice the Cake :—If the cake has risen in the centre, it is better to cut off a slice and turn it upside down before icing it. Pour the icing on the top and coat evenly. Leave until set. Spread the remainder of the butter icing round the side and sprinkle with chocolate vermicelli.

To Make the Vermicelli :—Melt a sixpenny packet of Bournville Chocolate and when nearly set again rub it through a wire sieve. The Chocolate will melt more readily if it is first broken up. Then put it in a saucepan, and stand in another saucepan of hot water, otherwise it is liable to burn.

CHOCOLATE ICING

INGREDIENTS :—2 oz. Bournville Cocoa. $\frac{1}{2}$ lb. icing sugar. $\frac{1}{2}$ gill water.
Few drops of vanilla.

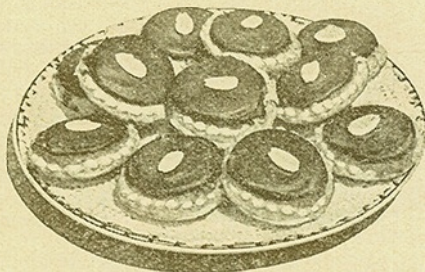
METHOD :—Roll the lumps out of the sugar, then rub it through a fine sieve. Put the cocoa into a saucepan and mix to a smooth paste with the water. Stir over a low gas for a few minutes to cook it, then leave until cool. Add the sieved icing sugar and flavouring and mix all to a smooth paste. Stir over a low gas until the bottom of the saucepan feels just warm, then use as required. If the correct consistency, the icing should just coat the back of the spoon. If necessary, add more water, or sieved sugar as required.

Food Value of Cocoa

Scientific comparison of the nutriment qualities of the various foods has demonstrated that weight for weight one of the most valuable is Cocoa. A pint of Bournville Cocoa made with one third milk and a little sugar contains as much energy giving power as a quarter of a pound of steak or two eggs.

CHOCOLATE MAIDS OF HONOUR

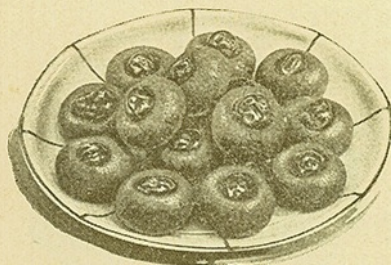
INGREDIENTS :— $\frac{3}{4}$ lb. flaky pastry (use as required). 2 teaspoonfuls Bournville Cocoa. $2\frac{1}{2}$ oz. castor sugar. 1 egg. Its weight in ground rice and margarine or butter. Almond or vanilla flavouring. Jam. Chocolate icing (see recipe on page 8). 3 or 4 pistachio nuts (for decoration).



METHOD :—Roll out the pastry rather thinly, cut into rounds, and line about twelve patty-pans. Put a very small quantity of jam in the bottom of each. Mix the ground rice and cocoa together. Beat the sugar and fat to a cream. Separate the yolk from the white of egg. Whisk the white to a very stiff froth. Stir the yolk into the creamed fat and sugar and beat well for a few minutes.

Add the ground rice, cocoa, and flavouring to taste, and mix together. Add the whisked white and fold in lightly. Put a small quantity of the mixture into each tin and cover the jam. Stand them on a baking-sheet and bake in a hot oven for about 15 minutes. When cold, make some chocolate icing and ice the tops of them. Decorate the centres with a slice of blanched pistachio nut.

CHOCOLATE PETIT FOURS



INGREDIENTS :—1 oz. Bournville Cocoa. 4 oz. icing sugar. Vanilla flavouring. About $\frac{3}{4}$ to 1 white of egg. 3 oz. ground almonds. Few glace cherries. 1 oz. shelled walnuts.

METHOD :—Chop the walnuts very finely. Roll the lumps out of the sugar, and rub it through a fine sieve. Add the cocoa, walnuts, and ground almonds and mix together.

Whisk the white of egg slightly and add to the dry ingredients as required, and mix all to a stiff paste, together with a few drops of vanilla.

When well mixed, work it until smooth, then divide into about sixteen portions. Roll each piece in the palm of your hand and make into a smooth round shape, then press your little finger in the centre, not through to the bottom, and make a small hole.

Place on a plate and brush the sides over with yolk of egg to glaze them, then stick half a cherry in the centre.

Put on top of the browning-shelf in a cool oven to dry for about 15 minutes.

NEW IDEAS FOR DESSERT

CHOCOLATE CREAM SANDWICH



INGREDIENTS :—2 oz. margarine or butter. 3 oz. castor sugar. 2 eggs. $\frac{1}{4}$ lb. flour. 1 flat teaspoonful baking-powder. *Chocolate Butter Filling.* $\frac{1}{4}$ lb. icing sugar. 1 $\frac{1}{2}$ oz. butter. 2 dessertspoonfuls Bournville Cocoa. About 1 tablespoonful milk. *Vanilla flavouring.*

METHOD :—Mix the flour and baking-powder together. Beat the sugar and fat to a cream.

Add each egg separately, stir it in quickly, and beat well before adding the second. When both are well beaten in, stir in the flour and baking-powder and mix all together lightly, adding just a little milk if required.

Put into a greased sandwich-tin, and bake in a hot oven for about 10 to 15 minutes. When cooked, turn on to a sieve and leave until cold. Split open spread the *Chocolate Butter Icing* over, then sandwich together. Dredge with castor sugar and serve.

To Make the Chocolate Butter Filling.—Roll the lumps out of the sugar, then rub through a fine sieve. Add the butter and beat both to a cream. Put the cocoa into a saucepan and mix to a smooth paste with the milk—a little more may be added if required—then stir until dissolved. Cool slightly, then add to the creamed sugar and butter and mix all together. Add vanilla to taste.

CHOCOLATE LUNCH CAKES

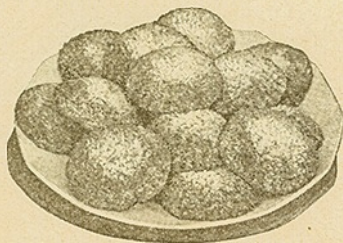
INGREDIENTS :— $\frac{1}{2}$ lb. flour. 1 good teaspoonful baking-powder. 6 oz. sugar. *Milk to mix.* 1 $\frac{1}{2}$ ozs. Bournville Cocoa. 4 oz. margarine or butter. 1 egg. Few drops of vanilla flavouring.

METHOD :—Mix the flour and cocoa together. Rub in the margarine or butter until like fine breadcrumbs. Add the sugar and baking-powder and mix all together.

Beat up the egg and add to the dry ingredients, with just a little milk and a few drops of vanilla. Mix all to rather a stiff consistency.

Put into small greased cake-tins and bake in a hot oven for about 15 to 20 minutes.

When cooked remove from the tins, and while warm dust well with castor sugar.



CHOCOLATE TARTLETS

INGREDIENTS :—About $\frac{1}{2}$ lb. flaky pastry. 2 teaspoonfuls Bournville Cocoa. $2\frac{1}{2}$ oz. castor sugar. 1 oz. margarine or butter. 3 oz. ground almonds. Vanilla flavouring. 1 egg. Jam.

METHOD :—Roll out the pastry thinly, cut into rounds, and line some tartlet tins. Put a little jam in the bottom of each. Beat the sugar and fat to a cream. Add the egg, stir it in quickly, and beat the mixture for a few minutes.

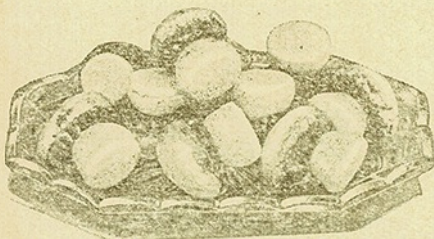
Mix the cocoa and ground almonds together and stir in, with a few drops of vanilla. Put into the prepared tins, and about three parts fill them.

Place on a baking-sheet and bake in a hot oven for about 15 to 20 minutes.

Leave on a sieve until cold, then dust with sieved castor sugar.



CHOCOLATE MUSHROOMS



INGREDIENTS :— $\frac{1}{2}$ lb. flour. $\frac{1}{4}$ flat teaspoonful carbonate of soda. $\frac{1}{4}$ lb. margarine or butter. 1 egg. 1 teaspoonful cream of tartar. 2 oz. Bournville Cocoa. 7 oz. castor sugar. Milk. Chocolate Butter Icing. (See recipe on page 13.)

Almond Paste : $\frac{1}{2}$ lb. ground almonds. $\frac{3}{4}$ lb. icing sugar. (add more if required.)

Vanilla flavouring. About $1\frac{1}{2}$ whites of eggs (add more if required.)

METHOD :—Sieve the flour, cocoa, soda, and cream of tartar.

Rub in the margarine or butter finely. Add the sugar and mix the other ingredients. Beat up the egg and add, with sufficient milk to mix all together. When well mixed, beat for a few minutes. Put into small greased cake-tins, putting only a small quantity into each one. Bake in a hot oven for about 12 to 15 minutes, then put on a sieve and leave until cold.

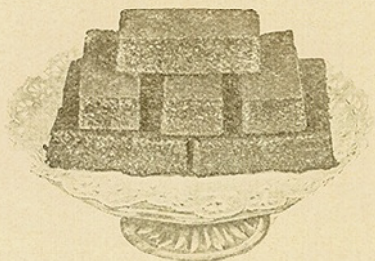
To Make the Almond Paste :—Roll the lumps out of the sugar, then rub it through a fine sieve. Add the almonds and mix together. Whisk the whites slightly, and add sufficient, with a few drops of Vanilla, to mix all to a stiff paste, then work it until smooth. Cut off a piece and save for the stalks. Roll out the remainder thinly, and cut into small rounds. Brush the bottom of the cakes with white of egg, using it very sparingly, and mould almond paste over each, leaving the top of the cakes uncovered.

Make the Chocolate Butter Icing :—Fix a rose tube on to an icing-bag, put some of the icing into it, and force on to the cakes, from the edge of the almond paste to the centre in straight lines, until the tops are completely covered.

Mould the remainder of the almond paste into stalks, and stick one in the centre of each mushroom.

NOTE :—If the cakes have risen much in the centre, a small piece can be cut off before the butter icing is put on.

CHOCOLATE COCONUT ICE



INGREDIENTS :—1 lb. lump sugar.
 $\frac{1}{2}$ lb. desiccated coconut. 3 oz.
Bournville Cocoa. $1\frac{1}{2}$ gills milk.
Vanilla flavouring.

METHOD :—Put the cocoa into a sauce-pan and mix to a smooth paste with some of the milk, then stir in the remainder.

Add the sugar and put over a low gas until dissolved.

Bring to the boil, stir in the coconut, and boil for about 15 to 20 minutes. keeping it well stirred.

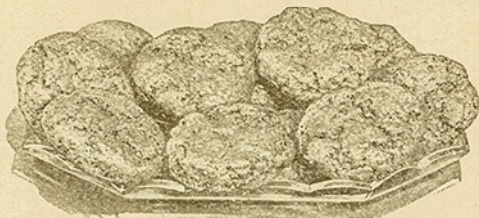
Add a few drops of vanilla, then pour into a wet tin and spread over evenly.

Leave until set, then turn it out on to the other side and leave to dry.

Cut into blocks and it is ready.

CHOCOLATE TEA BUNS

INGREDIENTS :—10 oz.
flour. 2 oz. Bournville
Cocoa. 5 oz. margarine
or butter. 6 oz. castor
sugar. $\frac{1}{2}$ teaspoonful bak-
ing-powder. 1 egg. Milk.
Jam.



METHOD :—Rub the margarine or butter into the flour. Add the sugar, cocoa, and baking-powder, and mix all together. Beat the egg and add to the dry ingredients, with a little milk as required, and mix all to rather a stiff paste. Turn on to a pastry-board, and roll out $\frac{1}{8}$ of an inch thick, and cut into rounds about 3 inches in diameter.

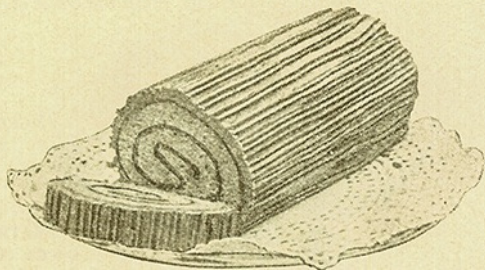
Turn them on to the other side, and put a little jam in the centre of each.

Damp the edge, draw to the middle and squeeze together, making a round shape.

Turn over, and mark two lines on each bun, forming a cross—do this with the back of a knife. Place on a baking sheet, leaving a space between each, brush over with milk, and bake in a hot oven for about 10 to 15 minutes.

CHOCOLATE LOG CAKE

INGREDIENTS :—2 eggs.
2 oz. margarine or butter.
 $\frac{1}{4}$ lb. castor sugar. 1 flat
teaspoonful baking-powder.
 $\frac{1}{4}$ lb. flour. Milk. Jam.
Chocolate Butter Icing :
7 oz. icing sugar. 3 oz.
butter. $1\frac{1}{2}$ oz. Bournville
Cocoa. About $1\frac{1}{2}$ table-
spoonfuls milk. Vanilla.



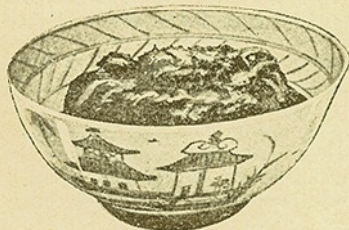
METHOD :—Mix the flour and baking-powder together. Grease a baking-sheet and line with greased paper to stand above the sides. Beat the sugar and fat to a cream. Add each egg separately, stir it in quickly, and beat for a few minutes before adding the second.

When both are well beaten in, stir in the flour and baking-powder and mix all together lightly, adding just a little milk if required. Put into the prepared tin and spread over evenly. Bake in a hot oven for about seven to ten minutes, until it feels spongy. Turn it on to a sheet of paper, and spread over some jam (previously warmed).

Cut off the hard edge from each side of the sponge, then roll it up and leave on a sieve until cold. Cut a thin slice from each end to trim it.

Make the Chocolate Butter Icing.—Roll the lumps out of the sugar, then rub it through a fine sieve. Put the cocoa into a saucepan and mix to a smooth paste with the milk, then stir until dissolved—a little more milk may be used if required. Add the butter to the sieved icing sugar, and beat both to a cream. Add the cocoa and a few drops of vanilla, and mix all together, then leave until it becomes stiffer before using it. Fix a rose or shell pattern tube in the bottom of an icing-bag, put the icing into it, and decorate the log in straight lines from end to end until completely covered.

CHOCOLATE BUTTER ICING



INGREDIENTS :—9 oz. icing sugar. $\frac{1}{4}$ lb. butter. 2 oz. Bournville Cocoa. Vanilla flavouring. 2 tablespoonfuls milk.

METHOD :—Roll the lumps out of the sugar, then rub it through a fine sieve. Put the cocoa into a saucepan and mix to a smooth paste with the milk, then stir until dissolved—a little more milk may be used if required.

Add the butter to the sieved icing sugar, and beat both to a cream. Add the cocoa and a few drops of vanilla and mix all together, then leave until it becomes stiffer before using it.

CHOCOLATE CAKES PLEASE!

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CHOCOLATE SAUCE

(To serve with plain baked or steamed puddings.)



INGREDIENTS :— $1\frac{1}{2}$ teaspoonfuls corn-flour. 1 dessertspoonful Bournville Cocoa. $\frac{1}{2}$ pint milk. Sugar and vanilla.

METHOD :—Mix the cornflour and cocoa to a smooth paste with a small quantity of the milk. Heat the remainder and stir on to it. Return to

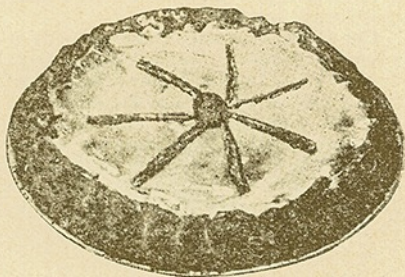
the pan and bring to the boil. Add sugar to taste, and boil gently for a few minutes to cook the sauce, keeping it well stirred.

Add vanilla and serve.

ICED CHOCOLATE TART

INGREDIENTS :—About 6 or 8 oz. short or flaky pastry. 1 dessertspoonful Bournville Cocoa. $1\frac{1}{2}$ oz. margarine or butter. $1\frac{1}{4}$ oz. castor sugar. 2 spongecakes (stale). 1 egg. Almond flavouring. Jam.

White Icing :— $\frac{1}{4}$ lb. icing sugar. About 1 to $1\frac{1}{2}$ tablespoonfuls cold water. Almond flavouring. Glace cherry and angelica (for decoration).



METHOD :—Roll out the pastry rather thinly, cut out a round and line a sandwich-tin. Trim and decorate the edge neatly. Cream the fat and sugar. Rub the spongecakes through a wire sieve and mix with the cocoa.

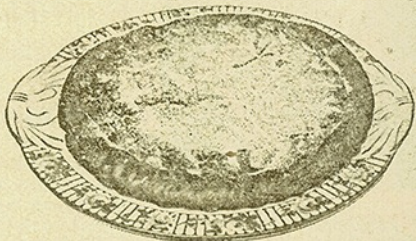
Separate the egg, then whisk the white to a very stiff froth. Add the yolk of egg to the creamed fat and sugar, stir it in quickly and beat well, then add the spongecake crumbs and cocoa and a few drops of flavouring.

Lastly, add the white of egg and fold it in lightly. Spread a thin layer of jam in the bottom of the prepared tin and cover with the above mixture. Place in a hot oven and bake for about 15 to 20 minutes. When cold ice the top with white icing, stick a cherry in the centre, with stalks of angelica round it.

To Make the Icing :—Roll the lumps out of the sugar, then rub it through a fine sieve. Put it into a saucepan, and mix to a smooth paste with the water. Add flavouring to taste. Stand it over a very low burner, and stir until the bottom of the pan feels just warm.

CHOCOLATE SHORTCAKE

INGREDIENTS :—About 6 oz. short pastry. Raspberry jam. 2 small tablespoonfuls butter. 2 tablespoonfuls flour. 3 dessert-spoonfuls sugar. 2 teaspoonfuls Bournville Cocoa. 1 egg.

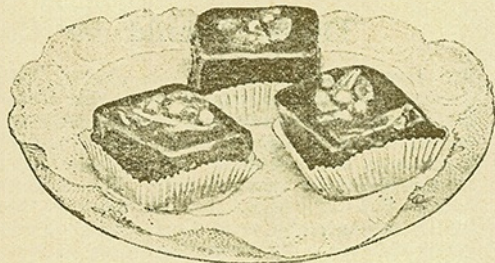


METHOD :—Roll out the pastry and line a flan-ring or deep sandwich-tin with it. Trim and decorate the edge and spread a thin layer of jam in the bottom.

Mix the flour and cocoa together. Whisk the castor sugar and egg together for a few minutes until thick and creamy. Stir in the flour and cocoa and, lastly, the butter just melted. Put this mixture over the jam and spread evenly.

Put into a hot oven and bake for about 15 to 20 minutes. Cool on a sieve. Dust with castor or sieved icing sugar before serving.

CHOCOLATE FANCY CAKES



INGREDIENTS :— $\frac{1}{2}$ lb. castor sugar. 3 eggs. $\frac{1}{2}$ lb. flour. $\frac{1}{2}$ teaspoonful baking-powder. 1 oz. shelled walnuts. Milk (if required). Chocolate Icing (made from Bournville Cocoa, see p. 8). Shelled walnuts and crystallised violets (for decoration).

METHOD :—Grease a baking-sheet and line with greased paper to stand well above the sides.

Separate the yolks from the whites of two eggs. Chop up the walnuts.

Sieve the flour and baking-powder together, and mix with the walnuts. Whisk the castor sugar, whole egg, and yolks of egg together, until thick and creamy and free from dark streaks of egg. Whisk the two whites to a very stiff froth. Stir the flour and whisked whites alternately into the castor sugar and egg mixture, and mix all together very lightly. Add a little milk if required. Put into a prepared tin and spread over evenly. Bake in a hot oven for about 10 minutes or until it feels spongy, then leave on a sieve until cold. Cut the sponge into small fancy shapes—rounds, crescents, diamond shapes, etc.—put them on a cake-rack over a dish, and coat each with chocolate icing.

(The recipe for chocolate icing is on page 8.)

Decorate some of the cakes with walnuts, and the remainder with crystallised violets.



Why You should drink BOURNVILLE COCOA

The Economical Food Drink with the Delicious Chocolate Flavour

Do You "Skimp" Breakfast?

Preparing breakfast . . . seeing father is served . . . getting the kiddies away to school . . . thus many women "skimp" their own breakfast and jeopardise their health.

Now a daily rule that women would be wise to adopt is to cease work—say at 11 a.m.—and rest for a few minutes whilst drinking a cup of Bournville Cocoa; some thin bread and butter makes a welcome accompaniment to this delicious food-drink. The nourishment obtained from such a light, easily digested repast will go far to compensate for a neglected or hastily eaten breakfast. It only takes a minute to make a delicious cup of Bournville Cocoa, and its strengthening, restorative effects will give you increased energy for the household tasks ahead. Remember! Every morning at eleven, Bournville Cocoa!



Where There's a Child There Should be Cocoa

See those roguish eyes! Those chubby, little hands carefully grasping her precious cup of Bournville Cocoa! Children love the chocolate flavour and its satisfying qualities appeal to the healthy craving for easily digested food; that's precisely what Bournville Cocoa is—a real food-drink. When made with milk, it gives 45% more nourishment than milk only. This is affirmed by an eminent doctor (F.R.C.P., M.R.C.S.). He writes:—"Owing to its digestibility and agreeable taste, Cocoa is a good and suitable food for young children. By combining Cocoa with a certain proportion of milk, a food of highly nutritious character is obtained at comparatively low cost."



BOURNVILLE COCOA for growing Boys and Girls

Naturally, you want your boys and girls to have all the healthy activity that assists their development, but whilst they are running,



You need the extra nourishment of
BOURNVILLE COCOA

jumping, and otherwise frolicing, considerable energy is being expended. This can be readily restored with easily digested nutritious food—Bournville Cocoa is particularly good in that respect.

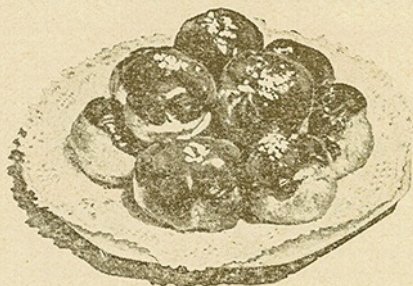
Children enjoy the delicious flavour of Bournville Cocoa, and its satisfying qualities provide the essential nourishment for building up hardy, vigorous bodies, and alert minds. The energy value of a cup of Bournville Cocoa is greater than that of such excellent foods as eggs and beef-steak. Bournville Cocoa made with milk, takes only a few moments to prepare. Give it to the children at breakfast time and at lunch. At bedtime, too, it is an appealing food-drink.

*Order
Bournville
Cocoa
regularly
from your
Grocer*



DAINTIES YOU CAN MAKE YOURSELF

CHOCOLATE CREAM BUNS



INGREDIENTS :—1 oz. butter.
Pinch of castor sugar. $\frac{1}{2}$ gill
water. $1\frac{1}{4}$ oz. flour. 1 egg.
Vanilla flavouring. Whipped
cream (for filling). Chocolate
icing (made from Bournville
Cocoa).

METHOD :—Put the butter,
water, and sugar into a saucepan.
When the butter has melted
and the mixture is boiling well,
add the flour and stir quickly

over the fire. Let it cook steadily for about 8 to 10 minutes, keeping it well stirred all the time. Remove to the side of the fire and cool slightly, then beat in the egg and add the flavouring. Put this mixture in small round portions on to a greased baking-sheet, using about a dessertspoonful for each. Bake in a moderately hot oven for 20 minutes ; they should be just a biscuit colour. When cooked put on to a sieve and leave until cold. Whisk some cream until it stiffens, sweeten it with castor sugar and flavour with vanilla. Make a small opening in each bun, and put in some of the cream.

Stand the buns on a cake-rack over a dish and coat each with chocolate icing.

Leave until the icing is set, then lift carefully on to a plate.

CHOCOLATE TOFFEE

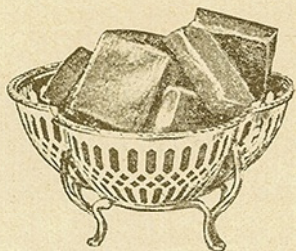
INGREDIENTS :—2 oz. Bournville Cocoa.
1 tin condensed milk. 1 lb. sugar. $\frac{1}{4}$ lb. butter.
Vanilla flavouring.

METHOD :—Melt the butter in a saucepan,
add the sugar, and dissolve slowly over a low
gas.

Stir in the condensed milk mixed with the
cocoa, bring to the boil, and boil for about
15 to 20 minutes, until a small quantity when dropped into cold water becomes
quite hard in a few seconds. It must be kept well stirred.

When cooked flavour with vanilla, then pour into a buttered tin.

Leave until sufficiently set, then cut into squares with a sharp knife.



COCOA MOULD BLANCMANGE

INGREDIENTS :—3 dessertspoonfuls cornflour. $1\frac{1}{2}$ dessertspoonfuls Bournville Cocoa. 1 pint milk (or milk and water). Pinch of salt. Sugar and vanilla flavouring to taste.

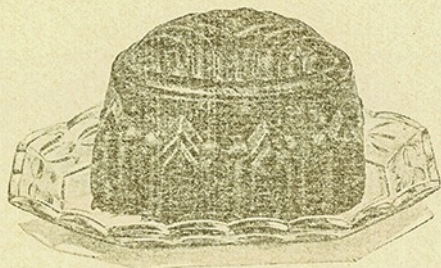
METHOD :—Mix the cornflour and cocoa together, then mix to a smooth paste with a small quantity of the milk.

Heat the remainder of the milk, with the salt and sugar added, then stir in the cornflour, etc.

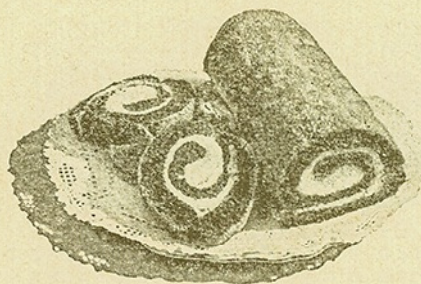
Return to the pan and bring to the boil, and boil gently for ten minutes, keeping it well stirred all the time. Add vanilla flavouring to taste.

Pour into a wet mould and leave until set, then turn out and serve.

NOTE.—If liked less stiff, use only $2\frac{1}{2}$ instead of 3 dessertspoonfuls of cornflour.



CHOCOLATE ROLL



INGREDIENTS :—2 eggs. 3 oz. castor sugar. 3 oz. flour. $1\frac{1}{2}$ dessertspoonfuls Bournville Cocoa. $\frac{1}{2}$ teaspoonful baking-powder. 1 teaspoonful water.
Cream filling :—6 oz. icing sugar. 2 tablespoonfuls cream. Vanilla flavouring.

METHOD :—Grease a small baking-sheet and line with greased paper to stand just above the sides. Whisk the eggs and sugar together for about 10 minutes, until thick and creamy, and free from dark streaks of egg.

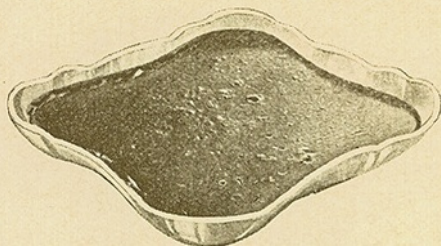
Sieve the flour, cocoa, and baking-powder together and stir in lightly. Add the water and mix all together. Put into the prepared tin and spread over evenly. Bake in a hot oven for about 7 to 10 minutes until it feels spongy.

Turn on to a sugared paper, and cut off the hard outside edge from each side. Have ready the cream filling, spread it over, and roll up the sponge.

Leave on a sieve until cold.

To Make the Cream Filling.—Roll the lumps out of the sugar, then rub it through a fine sieve. Whisk the cream until thick, stir in the sieved sugar and a few drops of vanilla, and mix all together.

CHOCOLATE POWDER CUSTARD



INGREDIENTS :— Custard powder. 2 dessertspoonfuls Bournville Cocoa. 3 or 4 dessertspoonfuls sugar. Vanilla flavouring. 1 pint milk.

METHOD :—Mix the cocoa and custard-powder together and mix to a smooth paste with a very small quantity

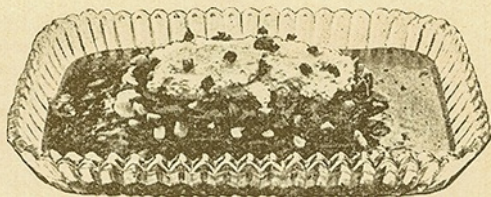
of the milk. Put the remainder into a saucepan with the sugar, and when boiling stir on to the custard-powder and cocoa.

Return to the pan, bring to the boil, and boil for one minute, keeping it stirred all the time. Add flavouring to taste.

NOTE.—Use rather less custard-powder than for an ordinary powder custard, as the cocoa helps to thicken slightly. For example, use $\frac{3}{4}$ tablespoonful instead of 1 tablespoonful custard-powder to 1 pint of milk.

CHOCOLATE TRIFLE

INGREDIENTS :— $\frac{1}{2}$ lb. chocolate roll. 1 $\frac{1}{2}$ pints milk. 2 eggs. 2 dessertspoonfuls Bournville Cocoa. 3 or 4 dessertspoonfuls sugar. 1 oz. almonds. Vanilla flavouring. Cream Glace Cherries.



METHOD :—Boil half a pint of the milk. Put the roll into an oval glass dish and soak with as much of the hot milk as required. Prick the roll with a fork so as to get it well soaked.

With the other pint of milk make the custard. Mix the cocoa to a smooth paste with a little milk, boil the remainder and stir on it. Return to the pan and boil for one minute, then cool slightly.

Beat up the eggs, stir the hot milk and cocoa on to them, then pour into a jug and add the sugar.

Stand the jug in a saucepan of hot water and cook until the custard thickens, being careful not to curdle it. It must be stirred occasionally. When cooked remove from the hot water, add vanilla essence, and leave to cool. Blanch, skin, and split the almonds and stick into the roll. Pour the custard over and leave until thoroughly cold. Decorate the top of the roll with whipped cream and a few glace cherries.

CHOCOLATE CASTLE PUDDINGS

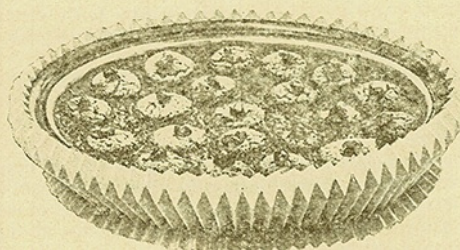
INGREDIENTS :— $2\frac{1}{2}$ oz. Bournville Cocoa. $\frac{1}{2}$ lb. breadcrumbs. 3 oz. margarine or butter. 7 oz. castor sugar. 2 eggs. Milk to mix. Vanilla flavouring.

METHOD :—Make the breadcrumbs and mix with the cocoa and castor sugar. Beat up the eggs.

Warm the margarine or butter sufficiently to melt it. Add the eggs and melted margarine or butter to the dry ingredients, together with some milk as required, and mix well. Add flavouring to taste.

Put into small greased castle moulds, cover with greased papers, and steam for about three-quarters of an hour. Turn on to a dish and serve with hot custard.

CHOCOLATE MACAROON PUDDING



INGREDIENTS :— $\frac{1}{4}$ lb. small macaroon biscuits (use as required). 4 dessertspoonfuls Bournville Cocoa. About 7 or 8 dessertspoonfuls sugar. 3 eggs. $1\frac{1}{2}$ pints milk. 4 dessertspoonfuls dessicated coconut. Vanilla flavouring.

METHOD :—Mix the cocoa to a smooth paste with a small quantity of the milk. Boil the remainder and stir on to it, return to the pan and boil for one minute, then cool slightly.

Whisk up the eggs, put them in a piedish, and stir in the hot milk and cocoa.

Add the sugar and coconut and a few drops of vanilla and mix all together. Place the small macaroon biscuits all over the top, cover the pudding with a plate, and bake in a moderately warm oven for about 30 to 45 minutes, or until set, being careful not to let it boil. Serve cold.

BAKED CHOCOLATE PUDDING

INGREDIENTS :— $\frac{1}{4}$ lb. margarine or butter. $\frac{1}{2}$ teaspoonful baking-powder. 1 oz. Bournville Cocoa. $\frac{1}{4}$ lb. flour. 3 tablespoonfuls sugar. 2 yolks and 1 white of egg. Milk.

METHOD :—Sieve the flour, baking-powder, and cocoa together. Put the fat into a basin with two tablespoonfuls of the sugar and beat both to a cream. Beat up the yolks and stir in quickly, then beat for a few minutes.

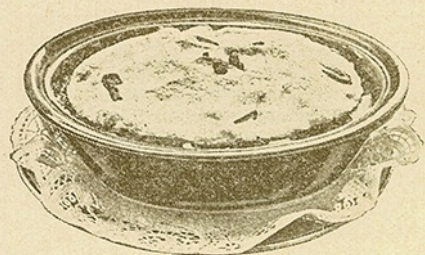
Stir in the dry ingredients with a little milk if required and mix all together. Put into a small greased piedish and bake in a moderately hot oven for about half an hour. Whisk the white of egg to a stiff froth then fold into it three-quarters of a tablespoonful of sugar. Put this on top of the pudding, then return to a cool oven for a few minutes until lightly browned and set.

Mix half a teaspoonful of cocoa (extra to that given in the recipe) with the remainder of the sugar, sprinkle it over the pudding and serve.

NOTE :—Castor sugar must be used to mix with the white of egg, but fine granulated can be used in the pudding if liked.

DELICIOUS CHOCOLATE SURPRISES

CHOCOLATE QUEEN PUDDING



INGREDIENTS :—2 yolks of eggs
3 dessertspoonfuls sugar. 1 pint
milk. 1½ dessertspoonfuls Bourn-
ville Cocoa. 2½ oz. Bread-
crumbs. Vanilla flavouring.
Apricot jam.
For the top of pudding :—2 whites
of eggs. 2 tablespoonfuls castor
sugar. Angelica.

METHOD :—Mix the cocoa to a smooth paste with about a spoonful of the milk. Boil the remainder and stir on to it, return to the pan and boil for one minute, then cool slightly.

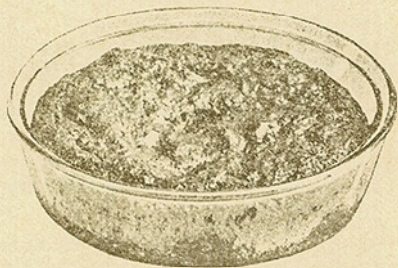
Make the breadcrumbs and put into a piedish with the sugar (3 dessertspoonfuls). Beat up the yolks, stir the hot milk and cocoa on to them, then add to the breadcrumbs and mix together. Leave to soak for a few minutes, then stir in flavouring to taste.

Put into a moderately warm oven and bake slowly for about half an hour or until set, being careful not to let it boil. Leave until cold, then spread jam over the surface. Whisk the whites to a very stiff froth, fold in the castor sugar lightly, and cover the top of the pudding. Put into a cool oven for about 15 to 20 minutes until the meringue is set.

Decorate with stalks of angelica and serve cold.

CHOCOLATE COTTAGE PUDDING

INGREDIENTS :—1½ oz. Bourn-
ville Cocoa. 4½ oz. flour. 3 oz.
margarine or butter. 3 oz. sugar.
milk to mix. Vanilla flavouring.
½ teaspoonful baking-powder.



METHOD :—Mix the flour and cocoa together. Rub in the margarine or butter. Add the sugar and baking-powder and mix well. Add a few drops of vanilla and sufficient milk to mix all to about the consistency of a cake. Put into a small greased piedish and bake for about 30 minutes in a moderately hot oven.

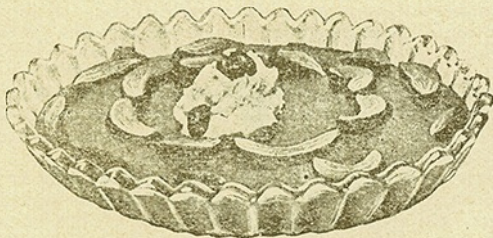
CHOCOLATE CARAMELS

INGREDIENTS :—1 cupful grated Bournville chocolate. 2 Cupfuls loaf sugar.
1½ cupfuls molasses. 1 cupful milk and a piece of butter the size of an egg.

METHOD :—Boil until the syrup hardens when dropped into cold water, then add a teaspoonful of vanilla. Pour into shallow tins, mark off into squares while hot, and cut when perfectly cold.

CHOCOLATE PEACHES

INGREDIENTS:—1 large or small tin peaches. 1 packet (pint) lemon jelly. 1 pint hot water. $\frac{1}{2}$ pint chocolate custard. Cream. Sugar and vanilla.



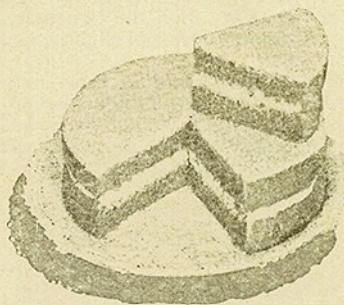
METHOD:—Dissolve the jelly in the hot water and leave until cold. Strain the syrup from the peaches and arrange some of them in a dish with the cut side downwards, leaving out two or three for the top. Pour the jelly over and leave it to set. Make the chocolate custard, either a powder or an egg custard will do, let it get almost cold, then stir it up and pour over the jelly.

When thoroughly cold, cut the remaining peaches into quarters and arrange in a ring on the top.

Whisk some cream until it stiffens, flavour and sweeten it to taste, and pile in the centre of the dish. Serve with the peach syrup.

NOTE:—The recipe for Chocolate Egg Custard is given on page seven.

CHOCOLATE SANDWICH



INGREDIENTS:—3 oz. castor sugar. 1 egg. Vanilla flavouring. 1 oz. Bournville Cocoa. $\frac{1}{4}$ lb. flour. $\frac{1}{2}$ teaspoonful cream of tartar. $\frac{1}{8}$ flat teaspoonful carbonate of soda. Milk. 1 oz. butter or margarine.

Filling:—2 oz. butter. $\frac{1}{4}$ lb. icing sugar. Vanilla flavouring.

METHOD:—Sieve the flour, cocoa, cream of tartar, and carbonate of soda together. Whisk the egg and sugar until thick and creamy and free from dark streaks of egg. Put the margarine or butter into a saucepan and warm it sufficiently to melt it. Stir the flour into the egg and sugar and mix all lightly, together with the melted margarine or butter and a few drops of vanilla. Stir in about a spoonful of milk if required. Put into a greased sandwich-tin and spread over evenly. Bake in a hot oven for about 10 minutes. When cooked, put on to a sieve and leave until cold.

To Make the Filling:—Roll the lumps out of the sugar, then rub it through a fine sieve. Add the butter and beat both to a cream. Flavour with vanilla. Split open the sandwich, spread the prepared filling over it, then put together again and dust with sieved icing sugar.

PERFECT CHOCOLATE SWEETS

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CHOCOLATE NUT PUDDING

INGREDIENTS :— $1\frac{1}{2}$ oz. Bournville Cocoa. 2 oz flour. 2 oz. suet. 1 flat teaspoonful baking powder. 2 oz. breadcrumbs. 2 oz. sultanas. 3 oz. shelled walnuts. 3 oz. sugar. 1 egg. Milk.

METHOD :—Wash, pick over, and dry the sultanas. Chop the walnuts finely. Make the breadcrumbs, and mix with the cocoa, flour, and baking-powder.

Chop the suet finely and mix in thoroughly. Add the sugar, prepared walnuts and sultanas and mix all together.

Beat up the egg, and add with sufficient milk to mix all to about the consistency of a cake. Put into a greased basin or mould, cover with a well-greased paper, and steam for about two hours. Turn on to a hot dish and serve.

CHOCOLATE JELLIES



INGREDIENTS :—1 egg. 1 dessertspoonful Bournville Cocoa. $2\frac{1}{2}$ gills hot water. $\frac{1}{2}$ pint milk. About $1\frac{1}{2}$ dessertspoonsful sugar. 1 pint packet vanilla jelly. Dessicated coconut.

METHOD :—Beat up the egg. Mix the cocoa to a paste with a spoonful of the milk. Boil the remainder, stir on to it, return to the pan, and boil for one minute, then cool slightly, and add to the egg. Pour into a jug and add the sugar.

Stand it in a saucepan of hot water and cook until the custard thickens. Stir it occasionally and be careful not to let it curdle. When cooked, pour the custard into a basin and leave until cold. Dissolve the jelly in the hot water, and leave also until cold, then stir gradually into the custard. Pour into small wet moulds and leave until set. Turn on to a dish and sprinkle a teaspoonful of dessicated coconut on each.

CHOCOLATE SCONES

INGREDIENTS :—4 teaspoonfuls Bournville Cocoa. 2 breakfast cupfuls self-raising flour. $\frac{1}{2}$ cup of sugar. 2 tablespoonfuls lard or butter.

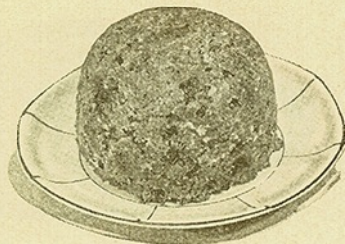


METHOD :—Sift flour and cocoa together, add sugar and rub butter in lightly. Mix to a soft dough with warm water or milk. Bake in a quick oven.

SPIFF CHOCOLATE PUDDING

INGREDIENTS :— $\frac{1}{2}$ lb. flour. 6 oz. moist sugar. 1 oz. Bournville Cocoa. 5 oz. suet. 1 flat teaspoonful carbonate of soda. $\frac{3}{4}$ pint milk. Few stoned raisins.

METHOD :—Well grease a basin and decorate the bottom of it with stoned raisins to form a "cap." Sieve the flour and cocoa together. Add the suet, chopped finely, and mix well with the flour, then mix in the sugar. Boil the milk, then draw to the side and stir in the soda.



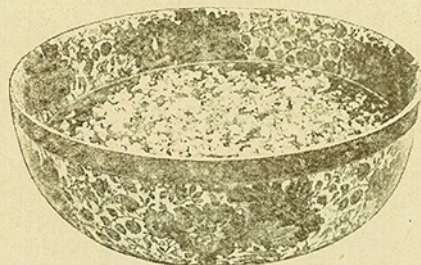
Add this, *at once*, to the dry ingredients, and mix all together.

Put into the prepared basin ; the latter should only be about two-thirds full. Cover securely with a paper well greased on both sides, and steam for about four or five hours.

Turn on to a dish, and, if liked, sieve with Chocolate Sauce.

NOTE.—*The above recipe can also be used for making a good plain Christmas pudding by adding 2 oz. each of sultanas, currants, candied peel, etc., as desired. The fruit should be well mixed with the dry ingredients before adding the milk, etc.*

CHOCOLATE RICE CREAM

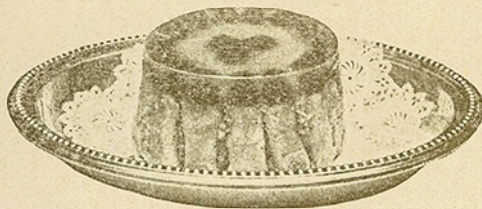


INGREDIENTS :—2 dessertspoonfuls Bournville Cocoa. $4\frac{1}{2}$ gills milk. 3 flat tablespoonfuls ground rice. 3 or 4 dessertspoonfuls sugar. Vanilla flavouring. Apricot jam. 1 oz. almonds. 1 egg.

METHOD :—Mix the ground rice and cocoa together, and mix to a smooth paste with some of the milk. Heat the remainder and stir on to it, return to the saucepan, add the sugar, and stir until it boils. Simmer gently for about six minutes, keeping it stirred, then draw to the side and cool slightly. Beat up the egg and add, and stir over a low gas for a few minutes to cook it, but do not let it boil. Add flavouring to taste. Put some jam in the bottom of a dish, pour the prepared mixture over it, and leave until cold. Blanch, skin, and chop the almonds and sprinkle on the top.

LUSCIOUS CHOCOLATE DAINTIES

CHOCOLATE CHARLOTTE



INGREDIENTS :— $1\frac{1}{2}$ tea-spoonfuls Bournville Cocoa. $1\frac{1}{2}$ gills milk. 1 gill cream. $\frac{3}{8}$ to $\frac{1}{2}$ oz. leaf gelatine. $\frac{1}{2}$ gill water. 2 yolks of eggs. 2 dessertspoonfuls sugar. Vanilla flavouring. 15 Savoy biscuits (use as required). 1 pint packet lemon jelly. $3\frac{1}{2}$ gills hot water. Glace cherries.

METHOD :—Make the jelly and let it get cold. Rinse a charlotte mould (a plain round tin mould) with cold water, and set a thin layer of jelly in the bottom.

Dip the cherries in jelly and decorate all round the bottom edge of the mould, putting the cherries side by side with the cut side uppermost. Put a small ring of cherries in the centre of the mould. Leave until set, then cover with jelly and set again. Trim the side of the biscuits and straighten them; as they are rather brittle, this must be done very carefully. Cut a small piece off each end so that they will stand straight, wipe the sides of the mould and line with the biscuits, standing them on the jelly. They should reach just to the top of the mould. If there are any cracks between the biscuits, make some of the trimmings into a powder, mix them to a paste with jelly and patch them up, otherwise the filling will run through.

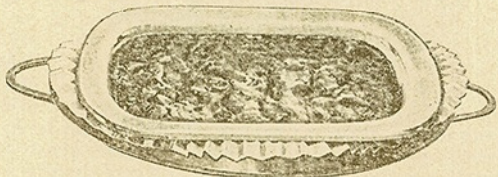
To prepare the Filling.—Beat up the yolks of eggs. Mix the cocoa to a paste with milk. Boil the remainder and stir on to it, return to pan and boil for one minute, cool slightly, then stir on to the eggs. Cook the custard in a jug in a saucepan of hot water, or in a double saucepan, until it thickens, then pour it into a basin and leave until cold.

Whisk the cream until thick, stir into the custard lightly and add sugar and vanilla to taste. Put the gelatine into a saucepan with the water and dissolve slowly, but do not boil, then strain into the cream and mix together.

Stir it occasionally until it begins to thicken, then pour into a mould. When set, dip the bottom in warm water, turn on to a dish, chop up the remainder of the jelly, and serve round.

CHOCOLATE RICE PUDDING

INGREDIENTS :—2 dessertspoonfuls rice. 1 dessertspoonful Bournville Cocoa. 1 pint milk. 2 dessertspoonfuls sugar.



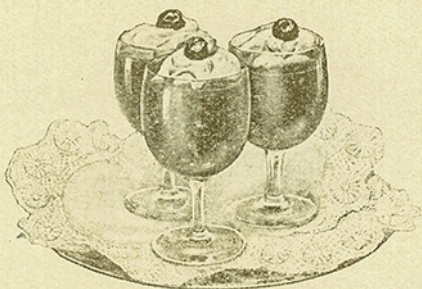
METHOD :—Wash the rice and put into a piedish. Mix the cocoa to a smooth paste with a spoonful of the milk. Add this to the rice, with the sugar, and mix together. Stir in the remainder of the milk, put into the oven, bring to the boil, and bake slowly for $1\frac{1}{2}$ hours or until the rice is tender.

CHOCOLATE DISHES ALWAYS APPEAL

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CHOCOLATE CUPS

INGREDIENTS :—*Sponge-fingers.*
About $\frac{1}{2}$ pint chocolate custard
(see recipe on page 7), half
packet vanilla jelly. $\frac{1}{2}$ pint
hot water. 6 dessertspoonfuls
ground Barcelona nuts. Whipped
cream (for decoration). Glace
cherries (for decoration).



METHOD :—Crumble up as many of the sponge-fingers as will be required to two-thirds fill six custard glasses. Dissolve the jelly in the hot water. Add a spoonful of the ground nuts to each glass and mix with the sponge crumbs. Soak them with vanilla jelly.

Make some chocolate custard, either a powder or an egg custard will do, leave it until cold, then pour over the sponge crumbs, etc., and fill up the custard glasses.

Decorate the top of each with some whipped cream and stick half a glace cherry in the centre. Stale Madeira cake could be used in place of the sponge-fingers, if preferred in this recipe.

STEAMED CHOCOLATE PUDDING

INGREDIENTS :—*3 oz. stale spongecakes. 1 oz. Bournville Cocoa. 1 oz. butter.*
1 oz. flour. 1 egg. 1½ oz. sugar. 1 gill milk. $\frac{1}{2}$ teaspoonful baking-powder.
Vanilla flavouring.

METHOD :—Crumble the spongecakes and mix with the cocoa. Boil the milk and pour over it, and leave to soak. Beat the sugar and fat to a cream.

Add the egg, stir it in quickly, and beat well for a few minutes. Mix the flour and baking-powder and stir in, add also the soaked spongecake and milk gradually.

Mix all together and flavour with vanilla. Put into a greased basin, cover securely with a greased paper, and steam gently for 1½ hours.

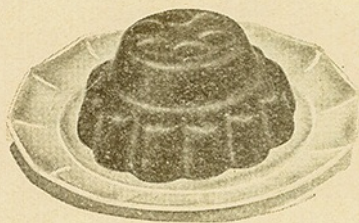
Turn out carefully and serve with Marshmallow sauce.

Marshmallow Sauce :—To prepare the sauce melt $\frac{1}{4}$ lb. marshmallows in a gill of water.

TRY ONE OF THESE

.....

CHOCOLATE SAGO MOULD



INGREDIENTS :—2 *dessertspoonfuls*
Bournville Cocoa. 3 oz. *sago.* 1½
pints milk. 3 or 4 *dessertspoonfuls sugar.*
Vanilla flavouring.

METHOD :—Put the milk into a saucepan and bring to the boil.

Sprinkle in the sago and simmer very gently until the grains are trans-

parent, stirring it occasionally.

Add the cocoa and sugar and boil all together for 10 minutes, stirring all the time. The mixture should be quite thick when finished.

Add a few drops of vanilla, then pour into a wet mould, and, when set, turn on to a dish.

CHOCOLATE SUFFOLK PUDDING

INGREDIENTS :—½ *lb. sugar.*
¼ *lb. margarine or butter.* ¼ *lb.*
self-raising flour. 1 oz. *Bourn-*
ville Cocoa. Pinch of salt. 2
eggs. ½ *teaspoonful vanilla flav-*
ouring. Few *almonds.*

METHOD :—Blanch and skin the almonds.

Well grease a mould and decorate with the almonds.

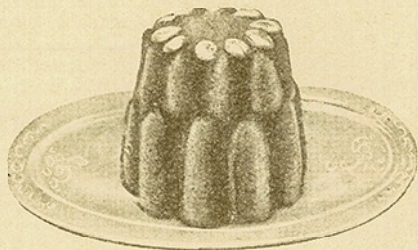
Sieve the flour, cocoa, and salt together. Beat the sugar and fat to a cream. Add each egg separately and stir in quickly, and beat well for a few minutes before adding the next.

When both are well beaten in, stir in the flour and cocoa and mix all together lightly, adding about a tablespoonful of milk if required.

Stir in the vanilla flavouring, then put the mixture into the prepared mould. cover with a well greased paper, and steam for about two hours. Turn out carefully and serve with hot custard.

NOTE :—If preferred, the mixture can be put into small moulds in which case they will require about 30 minutes to steam, or about 20 minutes to bake.

[Twenty-eight.]



Make a Delicious Cup of Drinking Chocolate This Way !

*You'll Never Go Back to the Old-Time Way of
Making Chocolate Once You've Tried This Method*

Once you've made Bournville Cocoa this way, and tasted the delicious smoothness of it, you'll seek no further for the perfect cup of chocolate !

For a large cup put a level dessertspoonful of cocoa into saucepan. Add the same amount of sugar (or a little more if you are a sweet-tooth !) and then mix in half a cupful of cold water.

Bring this to boiling-point and *then* add half a cupful of cold milk. Boil again for about a minute. Stir briskly, and then serve—piping hot !

You'll never go back to the old-time way of making chocolate once you've tried this method. It makes a beverage velvet-textured, delicately flavoured—and never a chance of “lumps” to mar its smoothness.

A delicious cup of chocolate, the kind that everybody declares “just right !”

A Cup of Chocolate

For the invalid who needs “feeding-up.”

(Made with Egg.)

INGREDIENTS :—1 dessertspoonful Bournville Cocoa. 1 cupful milk. $\frac{1}{2}$ yolk of egg. Sugar to taste. 1 teaspoonful cream.

METHOD :—Mix the cocoa to a smooth paste, with a spoonful of the milk. Boil the remainder and stir on to it. Return to the pan, bring to the boil, and boil for one minute, then draw to the side and cool slightly.

Beat up the yolk and stir in, with sufficient sugar to taste, then put over a very low gas and stir for a few minutes until the egg is cooked, being very careful not to let it boil.

Pour into a cup, put a spoonful of whipped cream on the top, and serve.

EASY, SIMPLE CHOCOLATE RECIPES

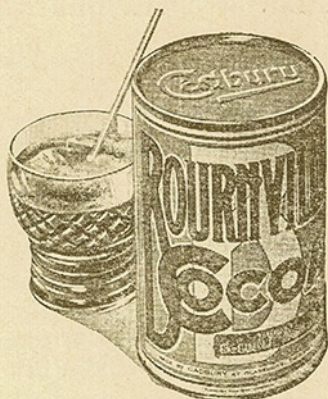
ICED BOURNVILLE COCOA

food and drink together.

A Delicious Summer Drink the Children Enjoy.

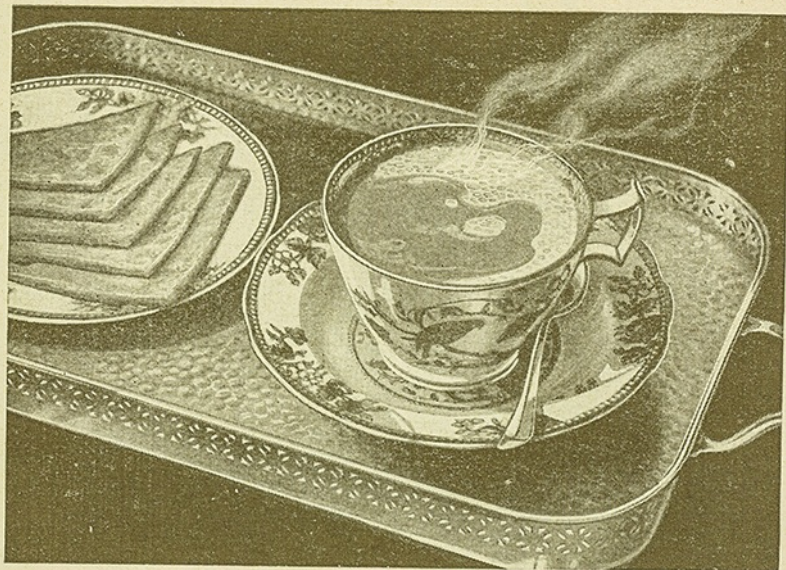
Here is a summer drink which is good for the children, and which they will readily enjoy—ICED Bournville Cocoa. Make it this way:—

Dissolve four (4) level dessertspoonfuls of Bournville Cocoa and six (6) level dessertspoonfuls of white sugar with one (1) pint of boiling water; stir well, boil a few minutes, and then place in the ice chest until thoroughly cold. Add half a glass of this mixture to half a glass of ice cold milk, serve with piece of ice in each glass. (Makes 2 pints, enough for five or six people.)



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What a delightful supper!

*A cup of Bournville Cocoa
with thin bread and butter*

Supper before bedtime should be light and digestible—the beverage you choose must help you to enjoy sound restful sleep.

In thousands of homes, Bournville Cocoa with thin bread and butter is regularly enjoyed before retiring at night—nothing is nicer or more suitable.

Bournville Cocoa is warming and soothing. Its generous nourishment feeds the nerves, helps you to sleep soundly and wake really fresh—fresh as a daisy—in the morning.

You need the extra nourishment of

BOURNVILLE
COCOA *Made by CADBURY
at Claremont, Tasmania*

Cadbury's *whole nut* Milk Chocolate



Finest
whole
Barcelona
Nuts and
delicious
Dairy Milk
Chocolate

In 3d. & 6d. cartons
1/- cakes and
 $\frac{1}{2}$ lb. blocks at 1/6