

COCOA MIX(I sometimes give this as a gift with a special coffee mug) ✓

15½ cups or 1- 2pound 6 ounce box powdered milk

1 large jar powdered creamer

2 1/3 cups sugar

2 cups cocoa

½ teaspoon salt

SIFT above together 3 times.

TO USE:

for 1 cup; use about 1/3 cup mix, fill cup with boiling water

for 1 quart; use 1 1/3 cups mix, add a little cold water to make a paste, then add boiling water to make a quart.

CHERRY CHOCOLATES

1 pound powdered sugar

½ cup butter or margarine

1/3 cup white Karo syrup

3 jars cherries

Mix above to the consistency of fondant and form into small balls. Flatten each ball and put WELL DRAINED marachino cherry in the middle. Fold over and seal cherry. FREEZE OVERNIGHT. Dip in 1/3 stick of parafine and 1 12ounce package of chocolate chips melted in the top of a double boiler.

PEANUT CLUSTERS

1 pound white almond bark

1 12- ounce package chocolate chips

MELT in top of a double boiler over low heat. Add 1 pound salted Spanish peanuts. Let set a few minutes then drop by teaspoonfuls on waxed paper. Let cool until well set. Store in covered container.

HAVE A GOOD MONTH!!!!!!