## NESTLE'S MAKES THE VERY BEST for your

SWEET CHOCOUNT

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## SOUR CREAM VELVET FROSTING

Have ready two 8" or 9" cake layers. Melt over hot (not boiling) water one 6-oz. pkg. (1 c.) NESTLE'S Semi-Sweet Chocolate Morsels. Remove from water. Blend in 1/3 c. sour cream. Gradually beat in 11/2 c. sifted confectioner's sugar. Blend in 2 tbs. sour cream, 1 tsp. vanilla and 1/8 tsp. salt. Gradually beat in 3/4 c. sifted confectioner's sugar. Remove ¼ c. of mixture and reserve. Spread remaining mixture between layers and frost sides. To reserved chocolate mixture add 1 c. sifted confectioner's sugar, alternately with 4 tsp. sour cream. Spread over top of cake. Garnish with NESTLE'S Semi-Sweet Chocolate Morsels, if desired.

'best of all'

A luscious icing, made with

blend and spread so evenly.

A Nestlé icing with that fabulous flavor makes an occasion out of the simplest cake. Nobody but Nestlé's makes so many things so good.

Nestlé's Morsels-Semi-Sweet or Butterscotch. What a wonderful way to say it's a special day! Only Nestlé's Morsels melt so smoothly,

days!

## **GLOSSY CHOCOLATE FROSTING**

Combine in saucepan 1/4 c. light corn syrup. 3 tbs. water and 2 tbs. shortening. Bring just to boil over moderate heat, stirring constantly. Remove from heat. Add one 6-oz. pkg. (1 c.) NESTLE'S® Semi-Sweet Chocolate Morsels. Stir till melted and smooth. Add 1 tsp. vanilla. Gradually blend in 2 c. sifted confectioner's sugar. Let stand till of spreading consistency. Fills and frosts two 8" or 9" cake layers or frosts 24 cupcakes.

## TROPICAL BUTTERSCOTCH FROSTING

Combine in saucepan 1/4 c. sugar and 2 tbs. cornstarch. Add one 6-oz. pkg. (1 c.)



NESTLE'S® Butterscotch Morsels, 1/3 c. evaporated milk, 1/3 c. water and 1 egg yolk, beaten. Cook over moderate heat, stirring constantly, till mixture thickens. Remove from heat. Stir in 11/3 c. (one 31/2-oz. pkg.) flaked coconut and 2 tbs. butter. Chill. Fills and frosts two 8" or 9" cake layers.