NESTLE'S MAKES THE VERY BEST for your

SWEET CHOCOUNT

Reconnum and the second second

SESTLE.

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.