

NESTLÉ'S MAKES
THE VERY
BEST

for your
'best of all'
days!

A luscious icing, made with 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, 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.

SOUR CREAM VELVET FROSTING

Have ready two 8" or 9" cake layers. Melt over hot (not boiling) water one 6-oz. pkg. (1 c.) NESTLÉ'S Semi-Sweet Chocolate Morsels. Remove from water. Blend in ½ c. sour cream. Gradually beat in 1½ c. sifted confectioner's sugar. Blend in 2 tbs. sour cream, 1 tsp. vanilla and ¼ tsp. salt. Gradually beat in ¾ 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 NESTLÉ'S Semi-Sweet Chocolate Morsels, if desired.

GLOSSY CHOCOLATE FROSTING

Combine in saucepan ¼ 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.) NESTLÉ'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 ¼ c. sugar and 2 tbs. cornstarch. Add one 6-oz. pkg. (1 c.) NESTLÉ'S® Butterscotch Morsels, ½ c. evaporated milk, ½ c. water and 1 egg yolk, beaten. Cook over moderate heat, stirring constantly, till mixture thickens. Remove from heat. Stir in 1½ c. (one 3½-oz. pkg.) flaked coconut and 2 tbs. butter. Chill. Fills and frosts two 8" or 9" cake layers.



NESTLÉ'S
MAKES THE VERY BEST
(NIBBLE SOME AND SEE!)

Copyright 1961, The Nestlé Company, Inc.

