

# Choc Cream

3 sq choc or (7 tblsp cocoa + 2 tblsp butter)

$\frac{2}{3}$  cup sugar

$\frac{1}{4}$  cup water

— Cook & melt

6 tblsp flour

$\frac{1}{2}$  tsp salt

2 cups milk

1 egg

2 tsp butter

$1\frac{1}{2}$  tsp vanilla

( $\frac{3}{4}$  cup wh. cream)  
(Choc curls) opt.

Combine choc,  $\frac{1}{4}$  cup sugar cook 5 mins.

Combine remaining sugar, flour & salt in double boiler. Add milk. Cook until

thick. Cook 10 mins - or longer  
Beat egg, with small amount of hot  
mixture - return to dish - Cook 3 mins longer

Beat with mixer to smooth).

(to thicken cook only 5 mins)