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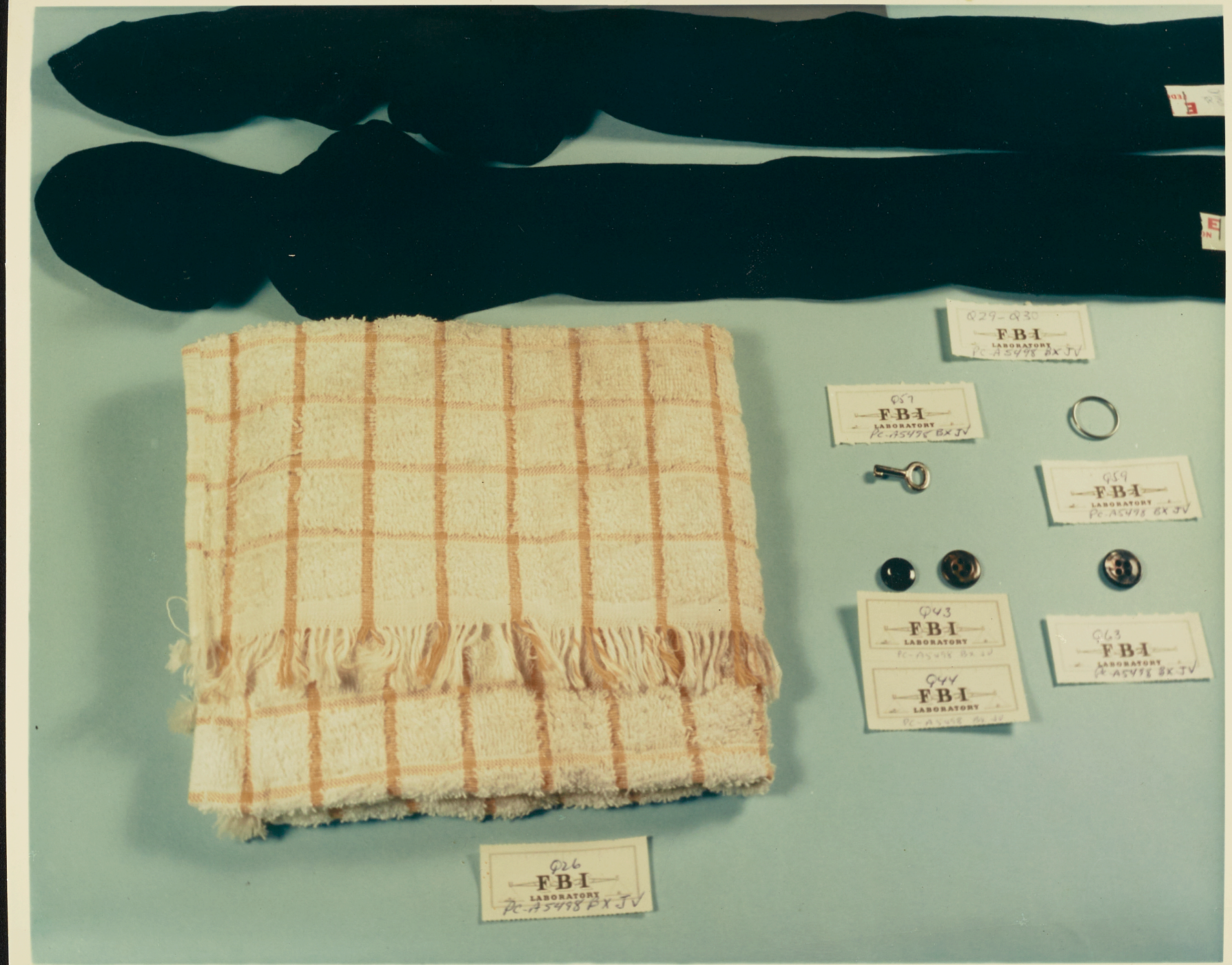

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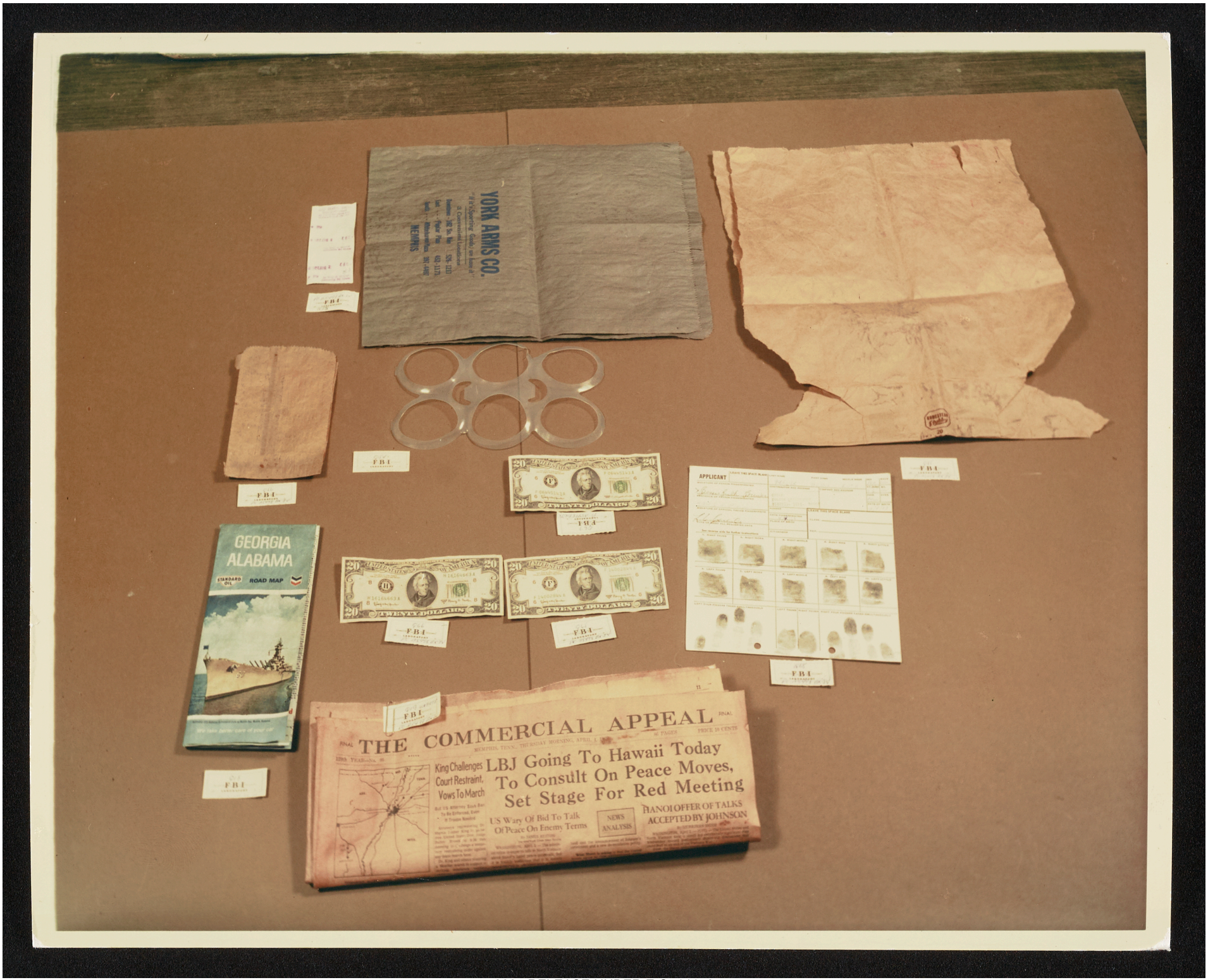

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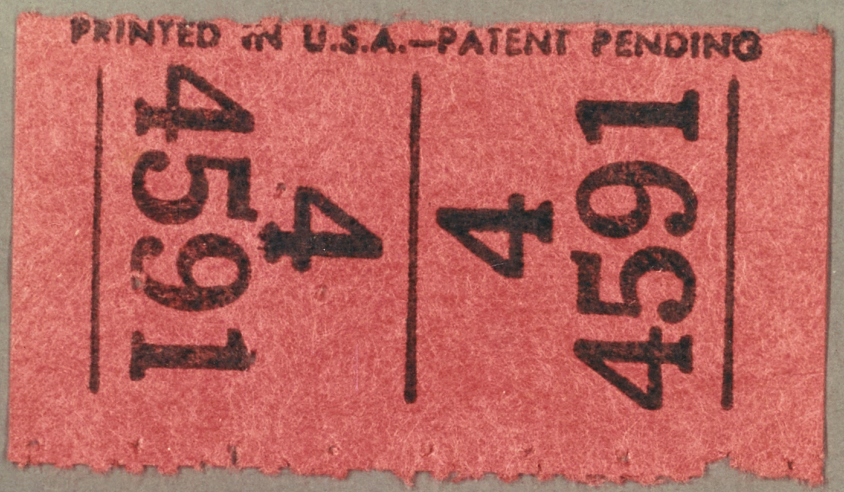

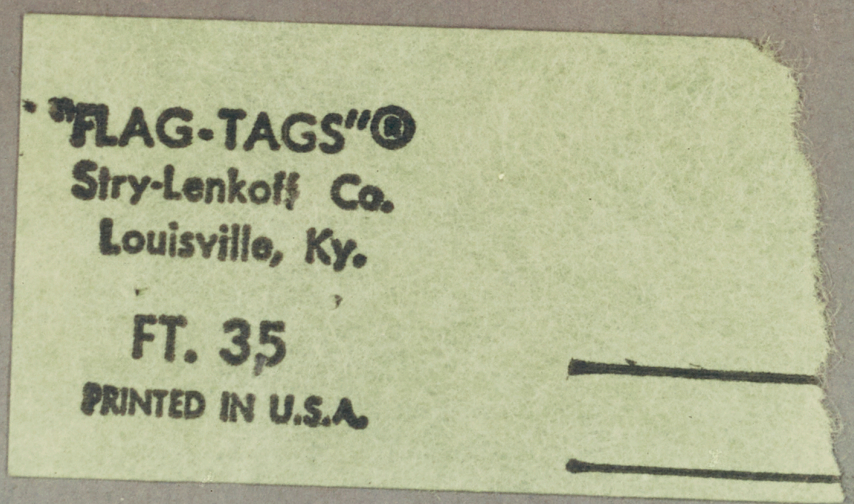

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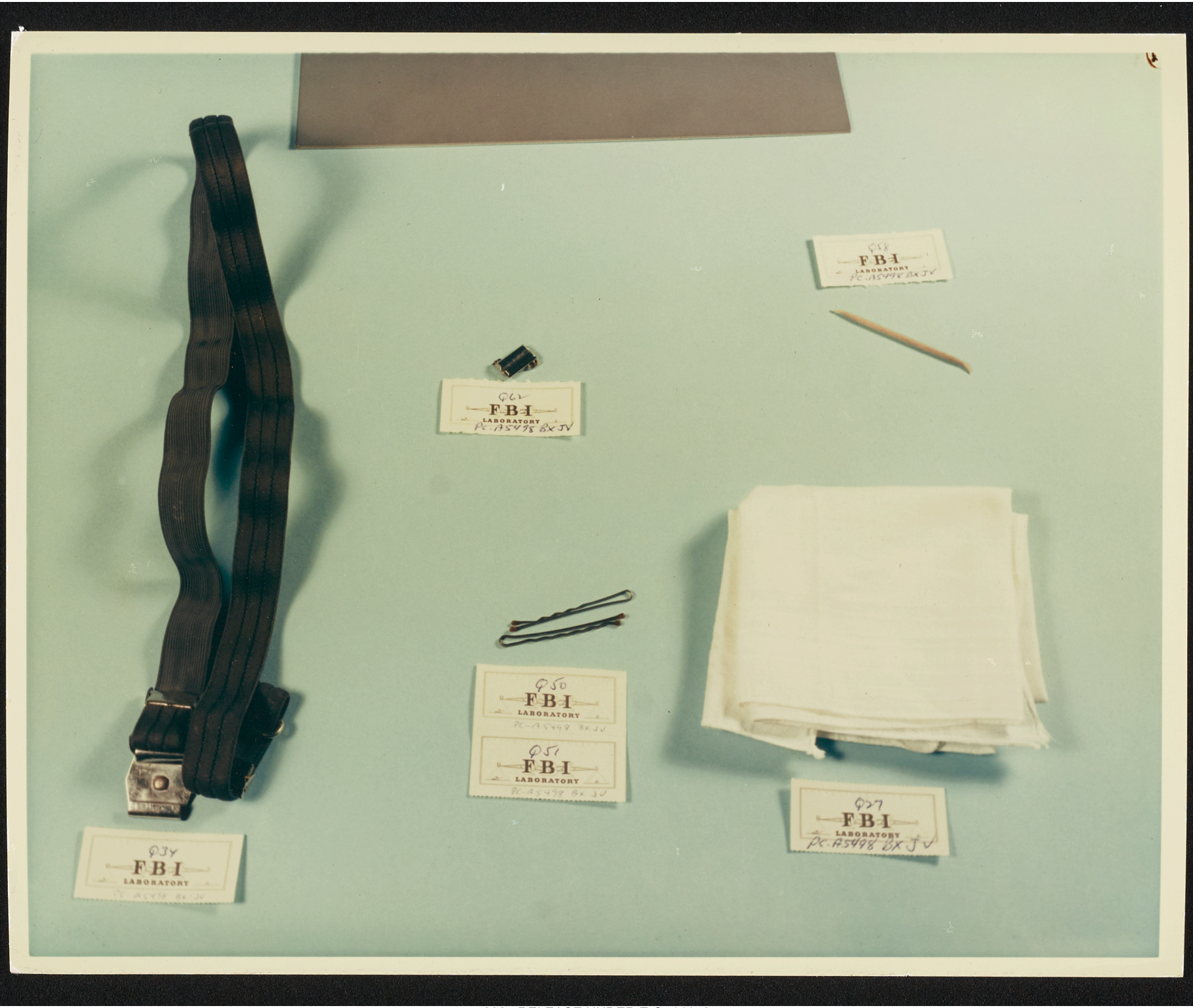

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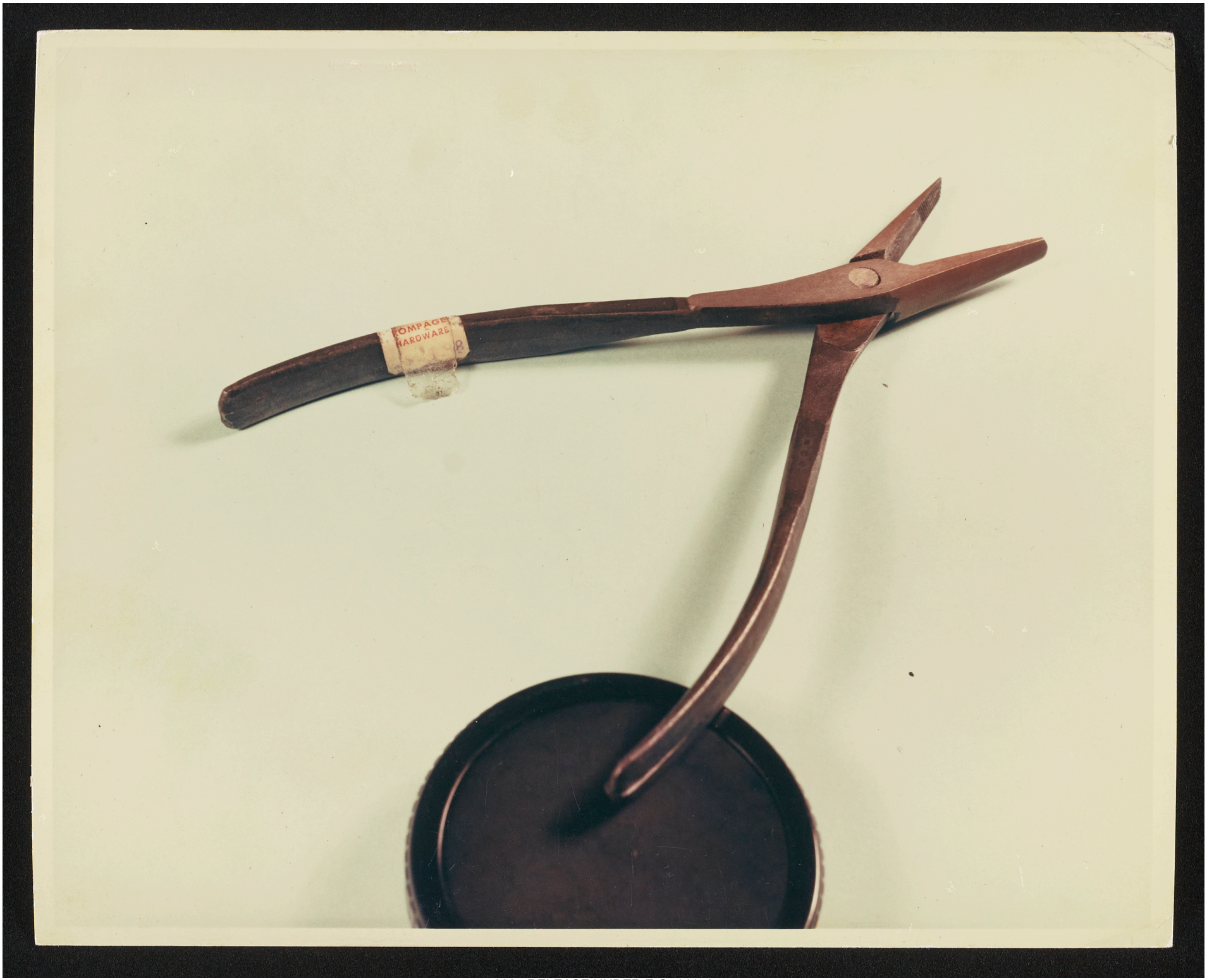

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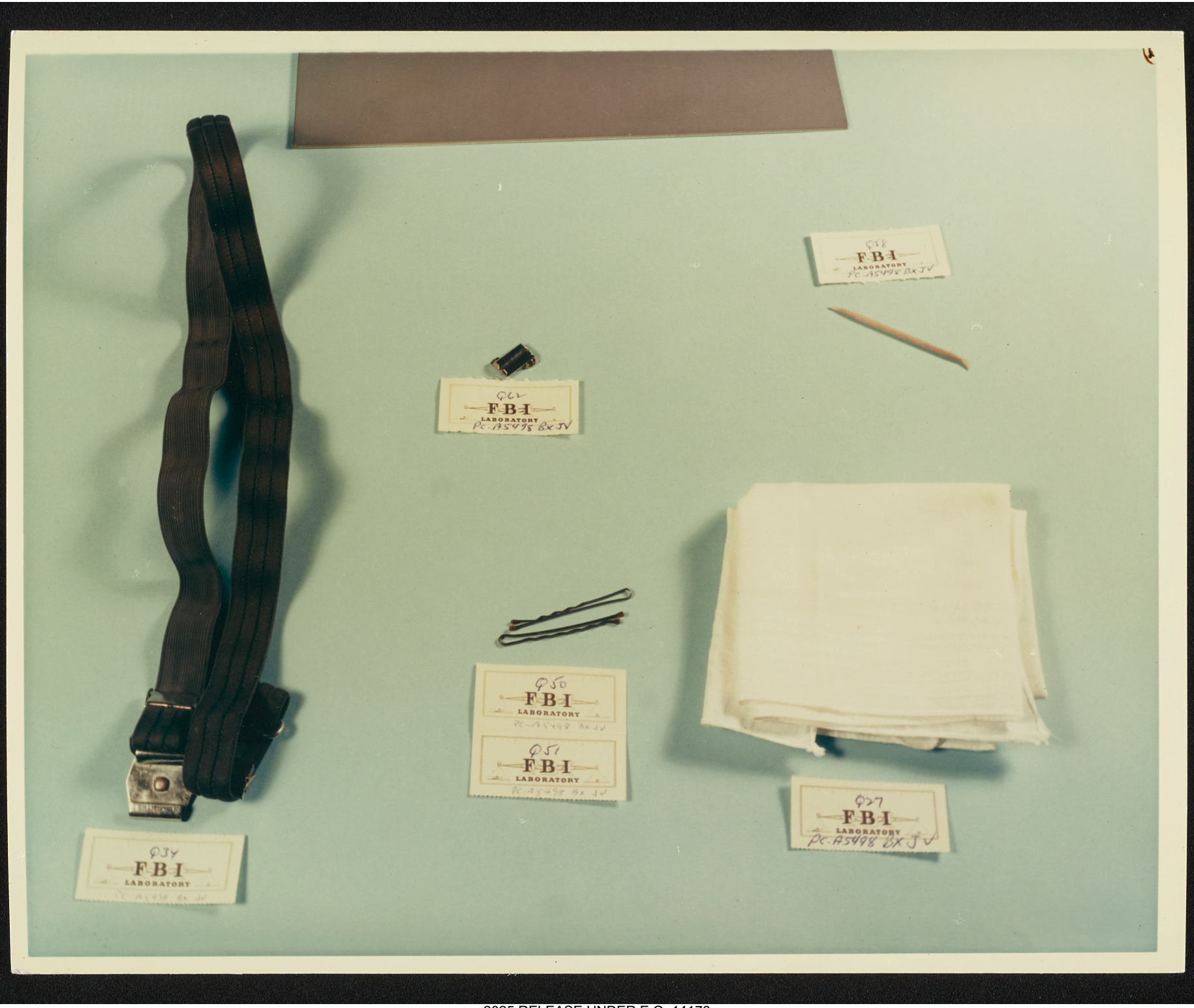

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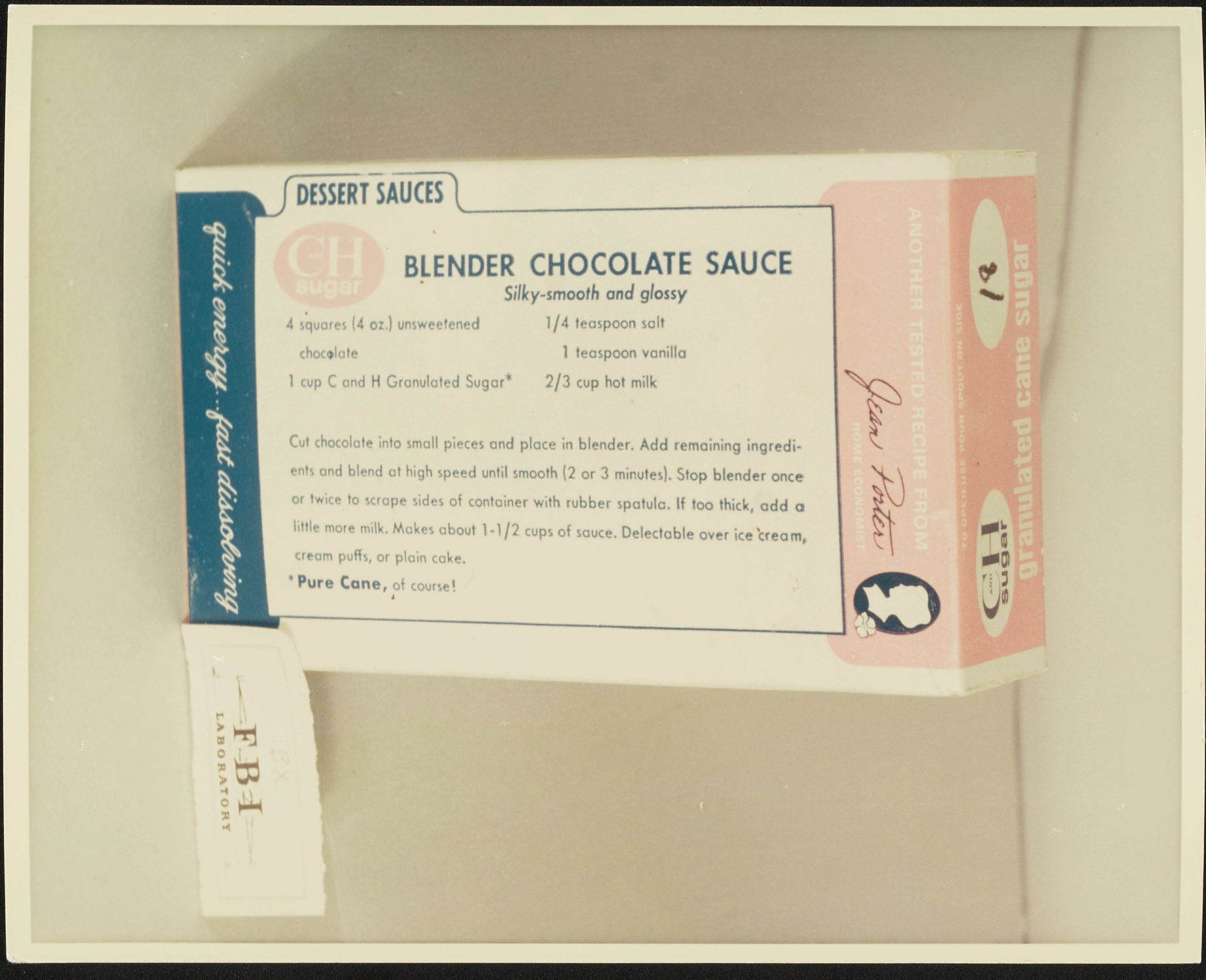

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Granulated Cane Sugar

C AND H Sugar

1 lb

TO OPEN USE POUR SPOUT ON SIDE

ANOTHER TESTED RECIPE FROM

Jean Porter
HOME ECONOMIST

DESSERT SAUCES

C H sugar

BLENDER CHOCOLATE SAUCE

Silky-smooth and glossy

4 squares (4 oz.) unsweetened chocolate
1 cup C and H Granulated Sugar*
1/4 teaspoon salt
1 teaspoon vanilla
2/3 cup hot milk

Cut chocolate into small pieces and place in blender. Add remaining ingredients and blend at high speed until smooth (2 or 3 minutes). Stop blender once or twice to scrape sides of container with rubber spatula. If too thick, add a little more milk. Makes about 1-1/2 cups of sauce. Delectable over ice cream, cream puffs, or plain cake.

*Pure Cane, of course!

quick energy...fast dissolving

EX

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LABORATORY

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Jean Porter
HOME ECONOMIST

TO OPEN USE POUR SPOUT ON SIDE

CH sugar
granulated cane sugar

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