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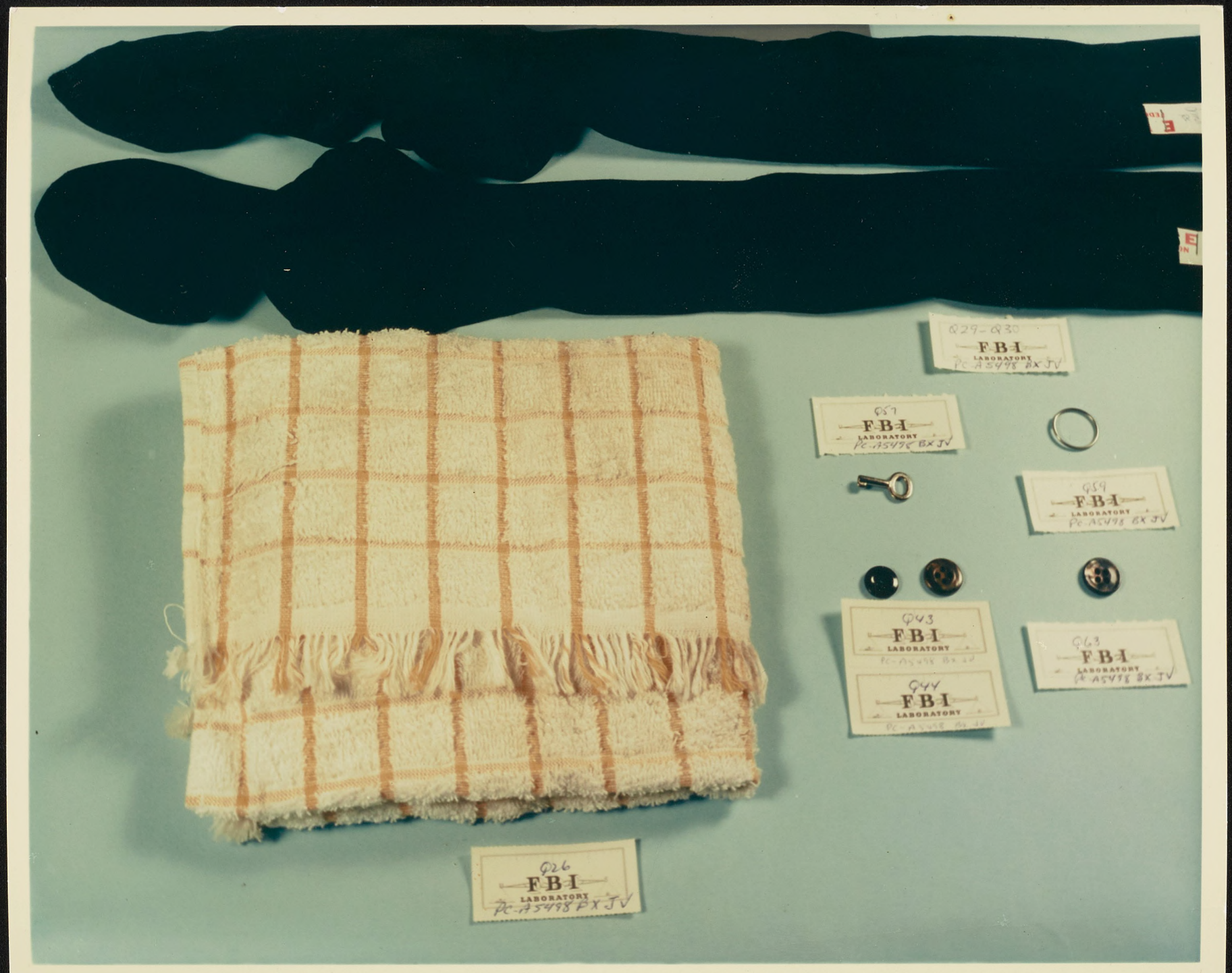

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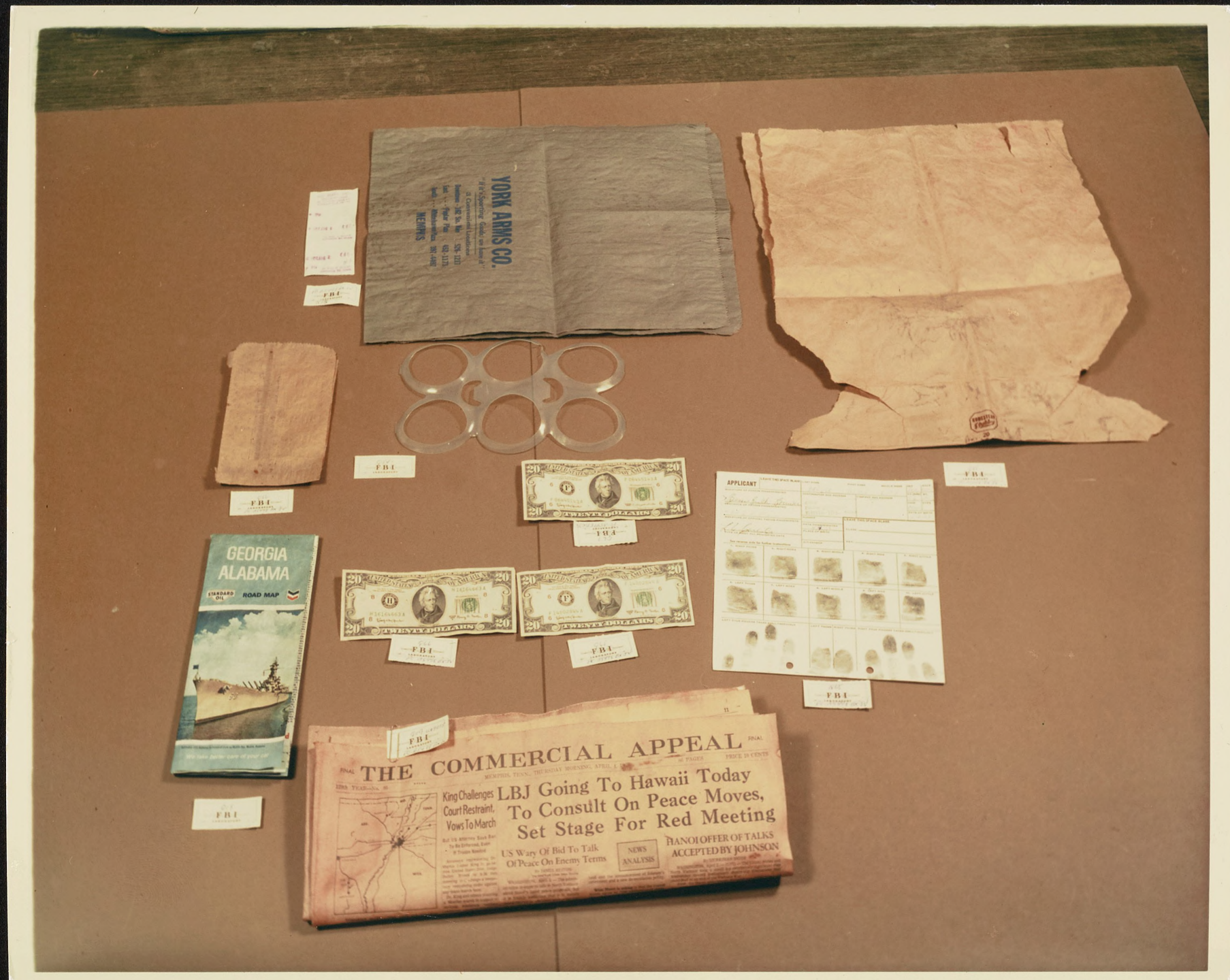

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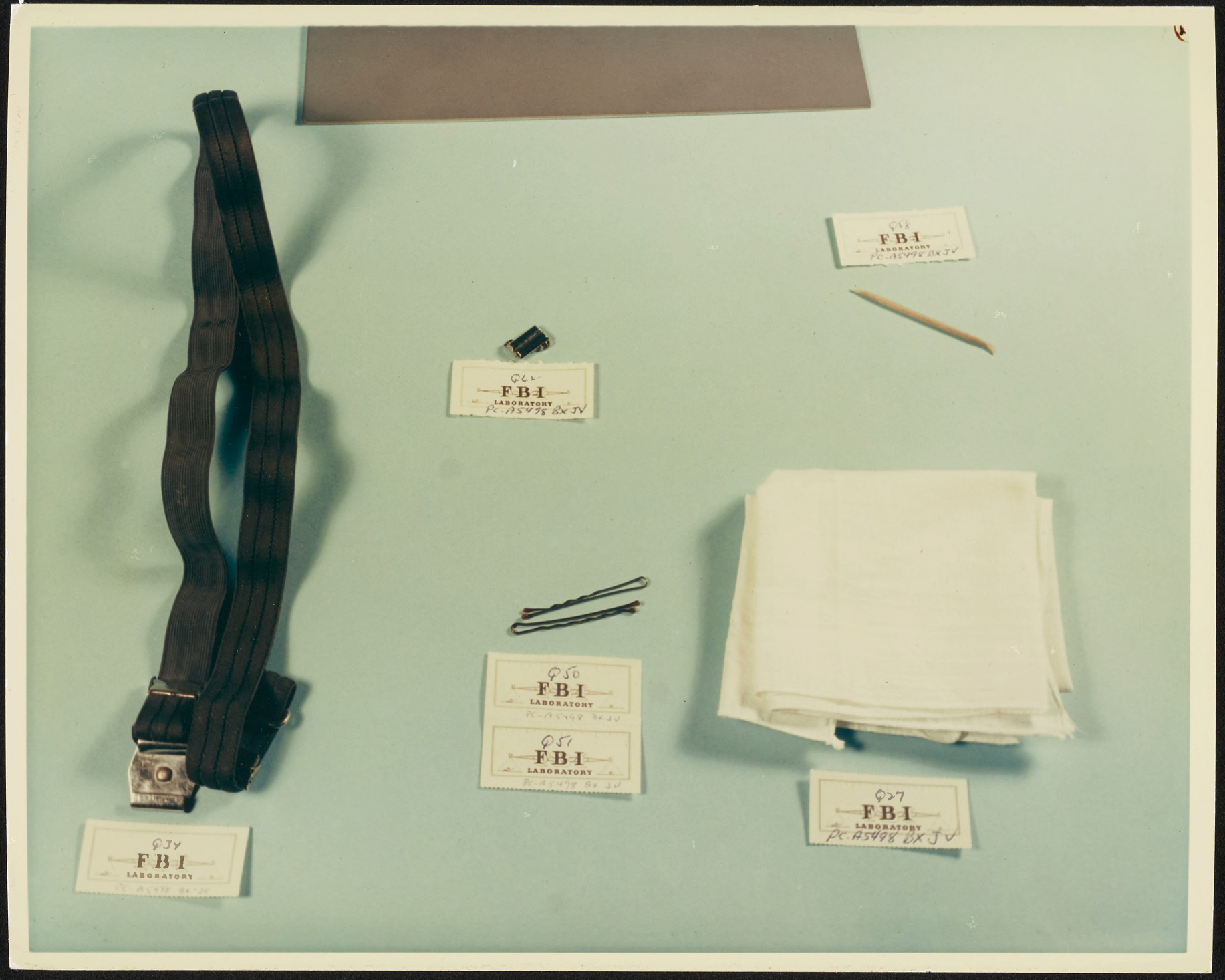

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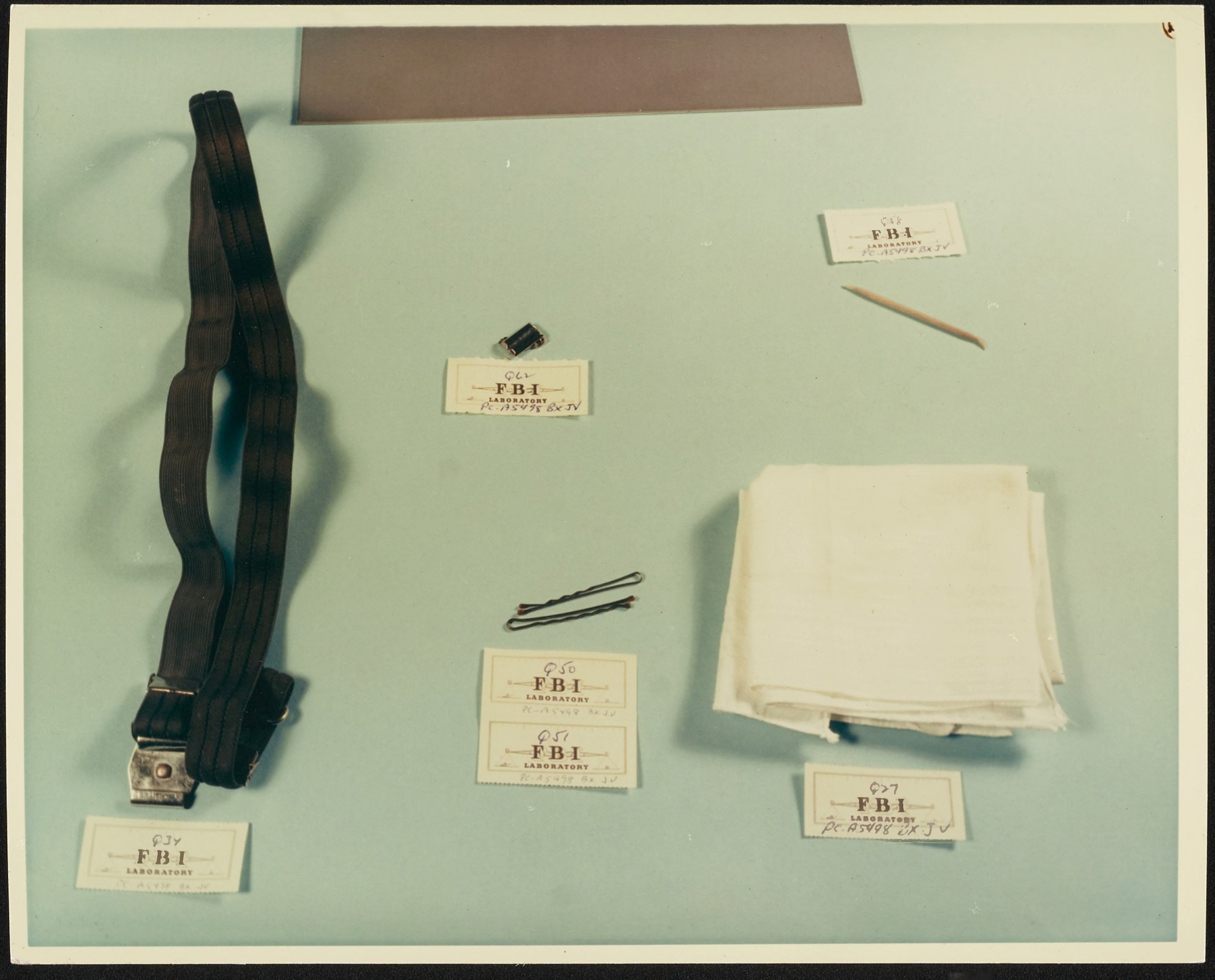

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DESSERT SAUCES

C and 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

ANOTHER TESTED RECIPE FROM

Jean Porter

HOME ECONOMIST

TO OPEN USE FOUR SHOT OR SIDE

C and H sugar

granulated cane sugar

F.B.I. LABORATORY

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DESSERT SAUCES

C&H sugar

BLENDER CHOCOLATE SAUCE

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quick energy . . fast dissolving

ANOTHER TESTED RECIPE FROM
Jean Porter
HOME ECONOMIST

TO OPEN USE POUR SPOUTS ON SIDE

C&H sugar
granulated cane sugar

13

F-B-I
LABORATORY

DESSERT SAUCES

C&H sugar

BLENDER CHOCOLATE SAUCE

Silky-smooth and glossy

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quick energy··fast dissolving

ANOTHER TESTED RECIPE FROM

Jean Porter

HOME ECONOMIST

C&H sugar

granulated cane sugar

1 lb

FBI LABORATORY

2025 RELEASE UNDER E.O. 14176

DESSERT SAUCES

C and H sugar

BLENDER CHOCOLATE SAUCE

Silky-smooth and glossy

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quick energy · fast dissolving

ANOTHER TESTED RECIPE FROM

Jean Porter

HOME ECONOMIST

C and H sugar

granulated cane sugar

10 OUNCES USE FOUR SIDES ON SIDE

81

BX

FBI LABORATORY

2025 RELEASE UNDER E.O. 14176

DESSERT SAUCES

C&H sugar

BLENDER CHOCOLATE SAUCE

Silky-smooth and glossy

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quick energy · fast dissolving

ANOTHER TESTED RECIPE FROM

Jean Porter

HOME ECONOMIST

C&H sugar

granulated cane sugar

TO OPEN USE POUR SPOUT ON SIDE

81

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LABORATORY

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