

COOKING UP HISTORY

Recipes from our community members and archives to you and your kitchen



Chocolate Cream Nectar

from a locally-owned copy of The Rumford Complete Cook Book, c. 1908

Ingredients

- 2 squares (ounces) of chocolate
- 1/2 cup liquid coffee
- 3 cups water
- 1 cup sugar
- Whipped cream
- 1 teaspoon vanilla extract

Instructions

1. Melt the chocolate in a dry saucepan over a gentle heat.
2. Add the coffee (liquid) to it and cook two minutes, stirring constantly.
3. Add sugar and water and cook five minutes.
4. Chill, add vanilla and pour into glasses, each containing a tablespoon of whipped cream.
5. Be sure the beverage is fully chilled before serving.