

. and Chox makes the best cup of hot chocolate you ever tasted.



Makes wonderful cookies, too ! Try these delicious, chocolate-y CHOX BROWNIES

thsp. Chox 1/2 cup Meadow Gold Butter 34 cup flour

1 tsp. vanilla 34 cup sugar 1/2 tsp. baking powder 2 Meadow Gold Eggs (well beaten) 1/2 cup walnut meats, chapped

Melt the Meadow Gold Butter, add Chox and after the areadow total counter, and counter and stir together until well blended. Bent eggs. an together man west premare, west vesses Gradually add sugar. Mix thoroughly, then Orisonatry and sugar, and theoretishing and Chox mixture. Add flour sifted with baking powder and thoroughly sarren wan banng person and concretely blend. Mix in walnut meats. Bake in square buttered pan in moderate oven (350°) for 30 to 35 min. Cut in squares and sprinkle with powdered sugar before serving.

Beatrice Foods Co.

Your grocer has C10X Start enjoying it today!