

Chocolate Syrup.

1 cup cocoa mix sugar, salt, & cocoa
1 1/2 cup sugar dry. Add sufficient
1 cup hot water water to make a
2 teaspoon vanilla/paste, then remainder
1 dash salt. of water. Bring to boil,

stirring constantly. Boil 3 minutes
& add vanilla. Pour at once into
jars. When cold, place in refrigerator
Yield: 2 cups syrup. Hershey's Cocoa