

- ¼ cup butter
- ½ cup peanut butter
- ½ cup firmly packed light brown sugar
- 1 cup flour
- 2 eggs (½ cup), well beaten
- 1 teaspoon vanilla extract
- 1 cup firmly packed light brown sugar
- ½ cup flour
- ½ teaspoon baking powder
- ¾ cup flaked coconut
- 1 6-oz pkg. semisweet chocolate pieces

- ## Pots de Crème Chocolat

- 2 cups whipping cream
1 tablespoon sugar
4 oz. sweet chocolate, melted
6 egg yolks, beaten
1½ teaspoons vanilla extract
1. Heat the cream and sugar together in the top of a double boiler over simmering water until cream is scalded (a thin film forms over surface).
 2. Add the melted chocolate to the cream and stir until blended. Pour mixture into beaten egg yolks, beating constantly until blended. Stir in the extract.
 3. Strain through a fine sieve into eight small earthenware pots or custard cups. Set pots in a pan of hot water.
 4. Bake at 325°F 20 min. (Mixture will become thicker upon cooling.) Cool; chill thoroughly.
- 8 servings

- 4 sq. (4 oz.) unsweetened chocolate,
broken in pieces
- 2 cups milk
- 1½ cups fine soft bread crumbs (3 slices
bread, crusts trimmed)
- 2 tablespoons butter
- 1 cup sugar
- ½ teaspoon salt
- 6 egg yolks (½ cup), slightly beaten
- 4 to 6 teaspoons vanilla extract
- 6 egg whites (about 1 cup)

- 3 sq. (3 oz.) unsweetened chocolate
1½ cups flour
1½ teaspoons baking powder
½ teaspoon salt
½ cup butter
2 teaspoons vanilla extract
1 cup minus 2 tablespoons sugar
2 eggs, well beaten
¼ cup milk
1 cup unblanched almonds, toasted and
coarsely chopped

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