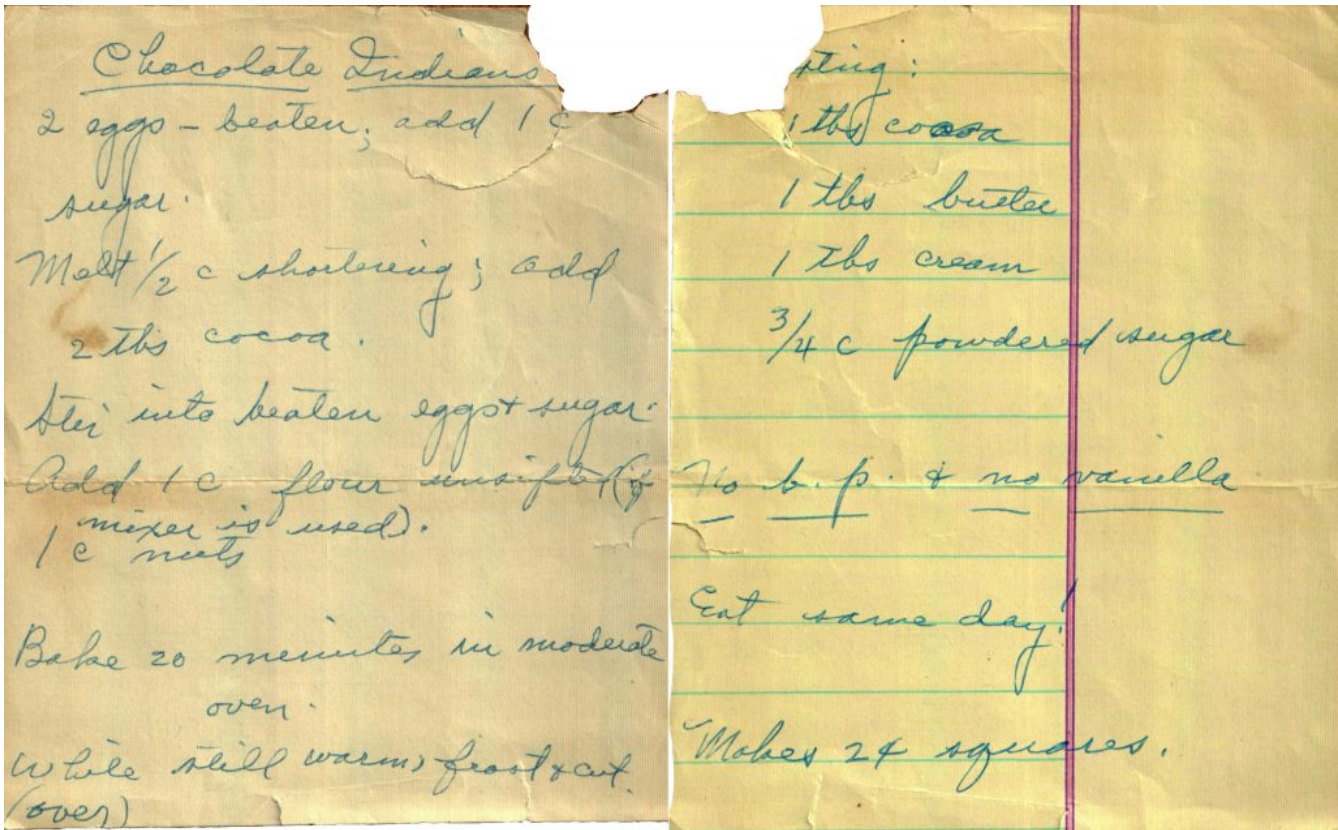


Chocolate Indians With Frosting

Chocolate Indians With Frosting don't waste time getting to the good part. Cocoa, nuts, and a simple batter bake into 24 chocolate squares, then a cocoa frosting goes on while they're still warm. The handwritten recipe finishes with one firm instruction—"Eat same day!"—and who are we to argue?



- 2 eggs beaten
- Add 1 cup sugar
- Melt 1/2 c shortening
- Add 2 tbs cocoa
- Stir into beaten eggs and sugar.
- Add 1 cup flour (no sifter or mixer is used).
- 1 cup nuts
- Bake 20 minutes in moderate oven
- While still warm, frost & cut
- Frosting
- 1 tbs cocoa
- 1 tbs butter
- 1 tbs cream
- 3/4 cup powdered sugar
- No baking powder & no vanilla
- Eat same day!
- Makes 24 squares