

## ICED CHOCOLATE

PUT two heaping teaspoonfuls of cocoa into a double boiler, and add gradually a pint of water. Cook and stir about five minutes ; beat thoroughly ; add half a pint of cream whipped for a moment with an egg-beater, and stand aside to cool. When cold fill a glass one-third full of finely-chopped ice and a little pulverized sugar ; then pour in the chocolate, cap it with a teaspoonful of whipped cream and serve. This makes a refreshing drink.