



TAKE-HOME THANKSGIVING TREAT

FROM 1908

CREAM CHOCOLATE CARAMELS

MRS. J. M. CARTWRIGHT • EAST LIVERPOOL, OHIO

INGREDIENTS

2 cups brown sugar
1 cup granulated sugar
1 cup milk or cream
1 tablespoon butter
2 squares unsweetened chocolate
1 teaspoon vanilla

DIRECTIONS — AS PRINTED IN 1908

Mix the sugars, milk, butter and chocolate. Cook slowly, stirring constantly until mixture will harden in cold water. Remove from fire and add vanilla. Beat until it begins to thicken, then pour onto a buttered platter and mark in squares. When cold cut and wrap in waxed paper.

Original words and punctuation preserved.

Ladies of the First Presbyterian Church, Cook Book Dedicated to "The Public." East Liverpool, Ohio, 1908.

RIVER HILLS KILNS MILLS INSTITUTE • CROCKERY VALLEY KITCHEN

Selected and presented by T.P. Calhoun • Thanksgiving 2026 • 118 years later



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