

# Chocolate Cream Filling

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*2 squares unsweetened  
chocolate  
3/4 cup sugar  
dash salt  
3 tablespoons water  
2 egg yolks, well beaten  
1 1/2 cups cream  
1 teaspoon vanilla*

In a saucepan, combine the chocolate, sugar, salt and water. Bring to a boil. Boil gently for 3 minutes, stirring constantly.

Gradually add the well-beaten egg yolks, beating until well blended. Remove from the heat. Cool.

In a bowl, whip the cream with the vanilla. Fold into the cooled chocolate mixture.

Chill in the refrigerator for one-half hour or until thick enough to spread.

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Per Serving (excluding unknown items): 1882 Calories; 131g Fat (59.6% calories from fat); 20g Protein; 180g Carbohydrate; 9g Dietary Fiber; 739mg Cholesterol; 158mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 25 1/2 Fat; 10 Other Carbohydrates.