

Source: The Settlement Cookbook: The Way to a Man's Heart: Treasured Recipes of Six Decades;
Simon and Schuster

CHESTNUT CROQUETTES

1 cup mashed French chestnuts

2 tablespoons heavy cream

2 egg yolks

1 teaspoon sugar

¼ teaspoon vanilla extract

Boil chestnuts and mash. Mix ingredients in order given. Shape into balls, coat with egg and crumbs, and fry in deep hot fat, 375 degrees F., until golden brown. Serve as dessert, sprinkled with powdered sugar.