

out the addition of water. Such other forms that may constitute the inner layer are nougat, caramel or sponge containing the ingredients described above.

In making a dense product, the whipping in of air may be omitted. In this case, the air introduced and present in the finished product is incidental to the manufacturing steps.

It will be understood that it is intended to cover all changes and modifications of the examples of the invention herein chosen for the purpose of illustration which do not constitute departures from the spirit and scope of the invention.

What is claimed is:

1. A food article including (1) an inner layer comprising a creamy fondant mixture of sucrose, an aqueous syrupy solution of a sugar selected from the group consisting of dextrose, levulose, and invert sugar, air in the form of fine bubbles, and powdered protein dispersed in solid form in the fondant and somewhat concentrated in the interfaces between the bubbles of air and the liquid phase in the fondant and (2) an outer layer that is solid at room temperatures and comprises chocolate and sucrose in intimate admixture.

2. A food article including (1) an inner layer comprising a creamy mixture of sucrose, an aqueous syrupy solution of a sugar selected from the group consisting of dextrose, levulose, and invert sugar, ascorbic acid, cysteine and cystine serving as an oxidation-reduction buffer pair and thus protecting the ascorbic acid, and powdered protein dispersed in solid form in the creamy mixture and (2) an outer enrobing layer that is solid at room temperatures and comprises chocolate and sucrose in intimate admixture.

3. An article as described in claim 2, the inner layer containing also a non-toxic iron salt and the outer layer containing also admixed cocoa butter, an antioxidant, and admixed vitamins A and D.

4. An article as described in claim 3, the said syrupy solution being corn syrup.

5. An article as described in claim 2, the inner layer containing also a non-toxic iron salt and the outer layer containing also admixed cocoa butter, an antioxidant, a copper salt, and edible lecithin.

6. A food article including (1) an inner layer in the form of a creamy fondant comprising materials in proportions by weight as follows: su-

crose 100 parts, starch conversion syrup solids 10-40, powdered protein 20-80, cysteine and cystine 1-3% and 0.5%-1.5% respectively, of the weight of the protein, ascorbic acid, thiamine chloride, riboflavin, niacinamide, and non-toxic salts of sodium, iron, potassium, manganese, magnesium, potassium, cobalt, iodine, zinc and calcium and (2) an outer, or enrobing layer containing the following ingredients in the proportions shown by weight: chocolate liquor 20 to 40 parts, sucrose 30 to 60, cocoa butter 20 to 50, added vitamins A and D, a non-toxic copper salt, edible lecithin, and wheat germ oil, the said fondant including dispersed fine bubbles of air and the powdered protein being somewhat concentrated in the interfaces between the bubbles of air and the remainder of the fondant.

7. The method of making a food article which comprises melting together sucrose and an aqueous syrupy solution of a sugar selected from the group consisting of dextrose, levulose, and invert sugar, cooling and whipping air into the melted product, and then intimately admixing a powdered protein and maintaining the mixture at all times when the protein and sucrose are in contact at a temperature not above about 100° F., to give a fondant, then forming a warm mixture of sucrose and chocolate liquor and applying the said mixture over the fondant at a temperature of the latter not above about 100° F., and causing the 2-layer article thus formed to cool to room temperature.

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