

100% EMPLOYEE OWNED



GUITTARD

# Bittersweet Chocolate CHIPS

**63%**  
COCOA

European-style, intense bittersweet  
flavor with a smooth finish.

Ⓢ NET WT 16 OZ (1 LB) 454g

# Guittard Bittersweet Chocolate Chips

Deeply bittersweet chocolate chips from Guittard, America's oldest chocolatier. Rich and dark, these make the best chocolate chip cookies, gourmet cakes, ganache, and pastries.

## Flourless Fudge Cookies

- 3 large (106g) egg whites
- 2 teaspoons vanilla extract
- 2 1/4 cups (255g) confectioners' sugar
- 1/4 teaspoon salt
- 1 teaspoon espresso powder, optional but good
- 1 cup (85g) unsweetened cocoa, Dutch-process or natural
- 2 cups (340g) Guittard Bittersweet Chocolate Chips

### DIRECTIONS

Line two baking sheets with parchment and grease parchment.

Whisk together egg whites and vanilla. In separate bowl, whisk together dry ingredients, except for the chips. Stir wet and dry ingredients together again until evenly combined; batter will be the consistency of thick syrup. Stir in the chips.

Drop batter by the tablespoon onto prepared baking sheets. Let rest 30 minutes while oven preheats to 350°F. Bake 10 minutes. Cookies should spread, be shiny, and develop faintly crackly tops. Cool completely on pan.

**Yield:** Makes 2 dozen large cookies.

**BEST IF USED BY:**

## Nutrition Facts

30 servings per container

**Serving size** 1 tbsp (15g)

**Amount per serving**

**Calories** **80**

**% Daily Value\***

**Total Fat** 4.5g **6%**

Saturated Fat 3g **15%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 8g **3%**

Dietary Fiber 3g **11%**

Total Sugars 6g

Includes 5g Added Sugars **10%**

**Protein** 1g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 2mg **10%**

Potassium 84mg **2%**

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** CHOCOLATE, SUGAR, SUNFLOWER LECITHIN (EMULSIFIER), VANILLA.

**CONTAINS:** MILK.

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

Store cool and dry.



**WE'RE HERE TO HELP.**

Call or chat online with our friendly, experienced bakers.

**BAKER'S HOTLINE** 855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

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