

100% EMPLOYEE OWNED



Sweet Ground Chocolate & Cocoa BLEND



Creamy blend of cocoa, chocolate, and sugar.

Makes the easiest chocolate mousse,
delicious hot cocoa, or mocha.

Ⓢ NET WT 14 OZ (397g)

Instant Chocolate Mousse

MAKES ABOUT 2 CUPS

While this mousse by the spoonful is indulgent enough, you can also use it to fill Deep Dark Fudgy Brownie Bowls, Chocolate Mousse Tarts, or any mousse-filled dessert.

- 1 cup (227g) heavy cream
- 1/2 teaspoon vanilla extract
- 1 tablespoon sugar
- 3/4 cup (75g) Sweet Ground Chocolate & Cocoa Blend

DIRECTIONS

Stir together cream and vanilla in a large bowl. Add sugar and whip on high speed until medium peaks form. Fold in sweet ground chocolate, stirring until fully incorporated.

Refrigerate, covered, until ready to serve. Mousse will keep in the refrigerator for up to 3 days.

Hot Fudge Sauce

MAKES 1 1/2 CUPS

- 1/2 cup (113g) heavy cream
- 1 1/2 ounces unsweetened baking chocolate
- 2 tablespoons (25g) sugar
- 1 teaspoon espresso powder
- pinch of salt
- 1 1/4 cups (125g) Sweet Ground Chocolate & Cocoa Blend
- 2 teaspoons vanilla extract

DIRECTIONS

Place cream, unsweetened chocolate, sugar, espresso powder and salt in a medium saucepan and bring to a simmer. Stir until chocolate dissolves, then blend in sweet ground chocolate. Stir over low heat until mixture is smooth. Remove from heat and add vanilla. Serve warm over ice cream.

BEST IF USED BY:

Nutrition Facts

79 servings per container
Serving size 1 tbsp (5g)

Amount per serving
Calories 20

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 4g 1%

Dietary Fiber 1g 4%

Total Sugars 3g

Includes 3g Added Sugars 6%

Protein 0g

Vitamin D 0mcg 0%

Calcium 2mg 0%

Iron 1mg 6%

Potassium 59mg 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: SWEET GROUND CHOCOLATE [SUGAR, COCOA (PROCESSED WITH ALKALI), UNSWEETENED CHOCOLATE, VANILLA].

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

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Store cool and dry.



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