



TRIPLE COCOA BLEND

An all-purpose baking cocoa perfect for any recipe calling for Dutch or natural cocoa. Our own are fully formulated blend of three premium cocoas. Includes the bright flavor of natural cocoa with the rich notes of Dutch-process cocoa.

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NET WT 16 OZ (1 LB) 454g

King Arthur Flour | Norwich, Vermont 05055
KingArthurFlour.com | 800 827 6836

Nutrition Facts

90 servings per container

Serving size 1 tbsp (5g)

Amount per serving

Calories 15

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0.5g 3%

Sodium 0mg 0%

Total Carbohydrate 1g 0%

Dietary Fiber 1g 4%

Protein 1g

Iron 1.7mg 10%

Potassium 130mg 2%

Not a significant source of trans fat, cholesterol, total sugars, added sugars, vitamin D and calcium.

*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: Natural Cocoa,
Dutch Cocoa (processed with alkali),
Black Cocoa (processed with alkali).

THE KING ARTHUR FLOUR COMPANY, INC.
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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OUR RECIPE FOR CHOCOLATE INTEMPERANCE PUDDING

- 1 1/2 cups (2 1/4 ounces) King Arthur Triple Cocoa Blend
- 1 cup (7 ounces) sugar
- 3 tablespoons (1 1/8 ounces) Instant ClearJel or cornstarch
- 1/4 teaspoon salt
- 1 cup (8 ounces) water
- 1 tablespoon vanilla or espresso powder, or 1 teaspoon cinnamon (optional)
- 2 cups (16 ounces) chopped semisweet or bittersweet chocolate

In a medium saucepan, whisk together the cocoa, sugar, ClearJel or cornstarch, and salt. Slowly whisk in the water, then the flavor of your choice and the milk or cream. Bring to a boil over medium heat, whisking constantly.

Remove from the heat and stir in the chocolate, whisking until melted. Pour into a bowl, stirring occasionally as it cools, to prevent a skin from forming.

Lay a piece of plastic wrap on the surface of the chocolate, again to prevent a skin from forming. Store in the refrigerator for up to one week.

Yield: 4 1/2 cups.