



Black Cocoa

POWDER

Super-dark, super-rich black cocoa. Makes the darkest chocolate cake or cookies you've ever seen.

Very strong, use as an accent in combination with natural or Dutched-process cocoa.

Ⓢ NET WT 12 OZ (340g)

King Arthur Baking Company, Inc. | Norwich, Vermont

KingArthurBaking.com | 800-827-6836

Black Cocoa Powder

SUGGESTED USE:

For richer, darker color, use black cocoa in combination with Dutch-process cocoa in any recipe calling for Dutch-process cocoa. Or use it alone, but be aware: black cocoa will produce a very strong-flavored baked good. Also, you may substitute one or two tablespoons black cocoa for any cocoa, natural or Dutch-process, in sauces, icings, puddings, or hot chocolate.



**BAKER'S
HOTLINE**

We're here to help. Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**

Nutrition Facts

68 servings per container

Serving size 1 tbsp (5g)

Amount per serving

Calories **15**

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0.2mcg 2%

Calcium 10mg 0%

Iron 1.7mg 10%

Potassium 310mg 6%

*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: BLACK COCOA (PROCESSED WITH ALKALI).

King Arthur Baking Company, Inc.
Norwich, Vermont 05055
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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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