



# Natural Cocoa

## POWDER

Light in color, bright in flavor, this fruity cocoa is versatile enough to use in any cocoa recipe. Full fat and slightly acidic notes give your frosting the flavor that reminds you of Grandma's recipes. This is the cocoa we chose to feature in our 2019 recipe of the year.

Ⓢ NET WT 16 OZ (1 LB) 454g

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King Arthur Baking Company, Inc. | Norwich, Vermont  
KingArthurBaking.com | 800-827-6836

# Super-Simple Chocolate Frosting

- 1 3/4 cups (149g) Natural Cocoa
- 1 1/2 cups (170g) confectioners' sugar
- 1 teaspoon espresso powder, optional, for enhanced chocolate flavor
- 1 cup (227g) heavy cream, at room temperature
- 1 cup (227g) unsalted butter, very soft
- 1/8 teaspoon salt
- 2 cups (227g) confectioners' sugar, sifted
- 2 teaspoons vanilla extract

Sift or sieve cocoa, 1 1/2 cups confectioners' sugar, and espresso powder into a bowl. Bring cream to a simmer and whisk into mixture. It will look grainy; continue whisking for 1 minute. Let cool to room temperature.

Beat butter, salt, and 2 cups sifted or sieved confectioners' sugar in large mixing bowl until smooth and fluffy. Beat in vanilla.

With mixer running on low speed, add cocoa mixture a spoonful at a time until incorporated. Scrape bowl, then beat at medium speed for 1 minute more, until light and fluffy.

**Yield:** 4 1/2 cups, enough to frost 2 dozen cupcakes, or fill/frost an 8" or 9" layer cake.

## Nutrition Facts

|                              |                    |
|------------------------------|--------------------|
| 90 servings per container    |                    |
| <b>Serving size</b>          | <b>1 tbsp (5g)</b> |
| <b>Amount per serving</b>    |                    |
| <b>Calories</b>              | <b>15</b>          |
| <b>% Daily Value*</b>        |                    |
| <b>Total Fat</b> 1g          | <b>1%</b>          |
| Saturated Fat 0.5g           | <b>3%</b>          |
| Trans Fat 0g                 |                    |
| <b>Cholesterol</b> 0mg       | <b>0%</b>          |
| <b>Sodium</b> 0mg            | <b>0%</b>          |
| <b>Total Carbohydrate</b> 2g | <b>1%</b>          |
| Dietary Fiber 1g             | <b>4%</b>          |
| Total Sugars 0g              |                    |
| Includes 0g Added Sugars     | <b>0%</b>          |
| <b>Protein</b> 1g            |                    |
| Vitamin D 0mcg               | 0%                 |
| Calcium 10mg                 | 0%                 |
| Iron 1.4mg                   | 8%                 |
| Potassium 80mg               | 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: NATURAL COCOA.

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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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)

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