

100% EMPLOYEE OWNED



# Sweet Ground Chocolate & Cocoa BLEND



**Creamy blend of cocoa, chocolate, and sugar.**

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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
- ½ teaspoon vanilla extract
- 1 tablespoon sugar
- ¾ cup (75g) Sweet Ground Chocolate & Cocoa Blend

## DIRECTIONS

Stir together all ingredients in a large bowl. Whip on high speed until medium peaks form.

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

# Hot Fudge Sauce

MAKES 1 ½ CUPS

- ½ cup (113g) heavy cream
- 1 ½ ounces unsweetened baking chocolate
- 2 tablespoons (25g) sugar
- 1 teaspoon espresso powder
- pinch of salt
- 1 ¼ 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:** SUGAR, COCOA (PROCESSED WITH ALKALI), UNSWEETENED CHOCOLATE, VANILLA.

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

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

Store cool and dry.



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