



NATURAL COCOA

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 recipe.

This is the cocoa we chose to feature in our 2019 recipe of the year.

208124 © NET WT 16 OZ (1 LB) 454g

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

Nutrition Facts

about 90 servings per container

Serving size 1 Tablespoon (5g)

Amount per serving

Calories 25

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 1%

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 1g

Vitamin D 0mcg **0%**

Calcium 6mg **0%**

Iron 1mg **6%**

Potassium 79mg **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.

OUR RECIPE FOR CLASSIC CHOCOLATE FROSTING

This rich, silky smooth frosting looks great spread in swirls and peaks atop your favorite cake or cupcakes.

1 ¼ cups natural cocoa powder

4 cups confectioners' sugar, divided

¼ teaspoon salt

⅓ cup hot water

1 tablespoon vanilla extract

16 tablespoons (1 cup) unsalted butter, softened

In a large mixing bowl or the bowl of your stand mixer, mix together the cocoa powder, 1 cup of the confectioners' sugar, and the salt.

Stir in the water and vanilla. The mixture will seem dry and crumbly at first, then will form a stiff paste.

Scrape the bottom of the bowl.

Add the butter and remaining 3 cups confectioners' sugar, stirring to combine.

Beat the frosting at medium-high speed for 2 minutes, stopping to scrape the bottom and sides of the bowl. The finished frosting will be fluffy and will have lightened in color.

Yield: 3 ¾ cups frosting, enough to frost a two-layer 8" or 9" round cake.

INGREDIENTS: NATURAL COCOA.

THE KING ARTHUR FLOUR COMPANY,
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800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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