



## BLACK COCOA

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.

**1833**

© NET WT 12 OZ (340g)

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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# BLACK COCOA

**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.

<b>Nutrition Facts</b>	
Serving Size 1 Tablespoon (5g)	
Servings Per Container 68	
Amount Per Serving	
<b>Calories</b> 10	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 75mg	3%
<b>Total Carbohydrate</b> 2g	1%
Dietary Fiber 0g	0%
Sugars 0g	
<b>Protein</b> 2g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g

**INGREDIENTS:** BLACK COCOA (PROCESSED WITH ALKALI).

Store cool and dry.

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

