



MILK CHOCOLATE WAFERS

Smooth and creamy, a classic milk chocolate from Guittard, America's oldest chocolatier.

33% cocoa content.

Superior meltability, perfect for frosting, baked goods, or confections.

205258

®^U NET WT 48 OZ (3 LBS) 1.36kg

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfLOUR.com | 800.827.6836

CHOCOLATE HAZELNUT SPREAD

1 3/4 cups toasted hazelnut flour
2/3 cup Milk Chocolate Wafers, melted
and cooled slightly
2 tablespoons King Arthur Flour Triple Cocoa Blend,
or Dutch-process cocoa

1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1-3 teaspoons vegetable oil

Nutrition Facts

Serving Size 9 pieces (15g)

Servings Per Container 90

Amount Per Serving

Calories 80 **Calories from Fat 45**

% Daily Value*

Total Fat 5g **8%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 10mg **0%**

Total Carbohydrate 9g **3%**

Dietary Fiber 0g **0%**

Sugars 8g

Protein 1g

Vitamin A 0% • **Vitamin C 0%**

Calcium 2% • **Iron 2%**

*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	

Place hazelnut flour in the work bowl of a food processor and blend until it forms a paste.

Add remaining ingredients and blend again for a minute or so, adding more vegetable oil for a thinner-consistency spread.

Scrape sides of bowl, then blend until spread is smooth, for as little as a minute, or up to 5 minutes for a smooth spread.

Yield: about 1 cup.

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

INGREDIENTS: SUGAR, MILK, COCOA BUTTER, UNSWEETENED CHOCOLATE, SOY LECITHIN, PURE VANILLA. CONTAINS: MILK, SOY.

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