



# GUITTARD ONYX BITTERSWEET CHOCOLATE WAFERS

Assertive extra bittersweet chocolate from one of the oldest chocolatiers in the country.

72% cocoa content.

Wafer-shaped 3/4" discs.

205588

Ⓢ<sup>®</sup> NET WT 48 OZ (3 LBS) 1.36kg

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055  
kingarthurfLOUR.com | 800.827.6836

# FUDGE DROPS

1 1/3 cups Bittersweet Onyx Wafers  
3 tablespoons butter  
1 cup sugar  
3 large eggs  
1 teaspoon espresso powder  
1 teaspoon vanilla extract

1 cup King Arthur Unbleached  
All-Purpose Flour or King Arthur  
White Whole Wheat Flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt

## Nutrition Facts

Serving Size about 10 pieces (15g)  
Servings Per Container 90

Amount Per Serving

**Calories 70**      **Calories from Fat 50**

% Daily Value\*

**Total Fat 6g**      **9%**

**Saturated Fat 3.5g**      **18%**

**Trans Fat 0g**

**Cholesterol 0mg**      **0%**

**Sodium 5mg**      **0%**

**Total Carbohydrate 7g**      **2%**

**Dietary Fiber 2g**      **8%**

**Sugars 4g**

**Protein 1g**

**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

In a double boiler, or in the microwave, gently melt together chocolate and butter. Stir until all the chocolate melts. In a separate bowl, beat together sugar and eggs until thoroughly combined. Add hot melted chocolate, then stir in remaining ingredients. Refrigerate until thoroughly chilled, about 3 hours (or overnight). It needs to set and stiffen up before it can be scooped into balls.

Preheat oven to 325°F. Lightly grease two baking sheets or line sheets with parchment, and grease parchment.

Drop dough by heaping teaspoonfuls onto prepared baking sheets. Leave about 2" between, as they'll spread as they bake.

Bake for 10-11 minutes, until tops are shiny and cracked. They won't crack until the very end, so keep a close eye on them; when they're cracked all the way across the top surface, they're just about done. The point is, you want these baked all the way through, but just barely; additional baking will make them crisp rather than chewy.

Let cool on pan for a few minutes, then gently loosen with a spatula. Cool completely on pan.

Yield: about 4 dozen 2" cookies.

**INGREDIENTS: Chocolate, Sugar, Soy Lecithin**  
(emulsifier), **Pure Vanilla. CONTAINS: Soy.**

THE KING ARTHUR FLOUR COMPANY, INC.  
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Produced on equipment that also processes eggs, milk, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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