



TRIPLE COCOA BLEND

An all-purpose baking cocoa perfect for any recipe calling for Dutch or natural cocoa.

Our own carefully formulated blend of three premium cocoas.

Includes the bright flavor of natural cocoa with the rich notes of Dutch-process cocoa.

100320

© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

CHOCOLATE INTEMPERANCE PUDDING

1/2 cup (2 1/4 ounces) King Arthur
Triple Cocoa Blend
1 cup (7 ounces) sugar
3 tablespoons (1 1/8 ounces) Instant
ClearJel or cornstarch
1/4 teaspoon salt

1 cup (8 ounces) water
1 tablespoon vanilla or espresso
powder, or 1 teaspoon
cinnamon, optional
2 cups (16 ounces) milk or cream
1 cup (6 ounces) chopped
semisweet or bittersweet
chocolate

In a medium saucepan, whisk together the cocoa, sugar, ClearJel or cornstarch, and salt. Slowly whisk in the water, then the flavor of your choice and the milk or cream. Bring to a boil over medium heat, whisking constantly.

Remove from the heat and stir in the chocolate, whisking until melted. Pour into a bowl, stirring occasionally as it cools, to prevent a skin from forming.

Lay a piece of plastic wrap on the surface of the chocolate, again to prevent a skin from forming. Store in the refrigerator for up to one week.

Yield: 4 1/2 cups.

Store cool and dry.

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

Nutrition Facts

Serving Size 1 Tablespoon (5g)
Servings Per Container 90

Amount Per Serving

Calories 15 **Calories from Fat 10**

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0.5g **3%**

Sodium 15mg **1%**

Total Carbohydrate 2g **1%**

Dietary Fiber 1g **4%**

Protein 1g

Iron 10%

Not a significant source of trans fat, cholesterol, sugars, vitamin A, vitamin C and calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: NATURAL COCOA,
DUTCH COCOA (PROCESSED WITH ALKALI),
BLACK COCOA (PROCESSED WITH ALKALI).

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