

COLORED COCOA BUTTER CHOCOLATE BARS

INGREDIENTS:

Colored cocoa butters in a variety of colors

2 lbs. dark chocolate, tempered

Chocolate Safe Super-Strength flavors:

Kona Coffee

Washington Cherry

Royal Raspberry

Blood Orange

Irish Cream

Orange Brandy



DIRECTIONS:

1. Warm colored cocoa butters to the manufacturer suggested temperature.
2. In a clean polycarbonate chocolate mold, paint in colored cocoa butter. Get creative!
3. Allow cocoa butter to completely set.
4. Temper dark chocolate and once it is at the proper working temp, stir in the flavor of your choice. You will need approximately 2 tsp. to flavor 2 lbs. of chocolate.
5. Pour chocolate into molds and tap several times to remove air bubbles.
6. Use a bench scraper to scrape off excess chocolate.
7. Allow candy bars to set, then invert mold to release chocolate.