

EASY HOMEMADE TREATS WITH BELGIAN CHOCOLATE

These homemade treats feature the delicious Belgian Chocolate you pay high prices for in overpriced chocolate boutiques. Make your own tasty gifts and let them think you splurged!

Follow these simple steps for melting then choose one of our easy recipes below:

Melting Chocolate:

Chocolate can burn or scorch very easily; always melt chocolate in a double boiler or in a stainless steel bowl over a pot of not, but not boiling water. When the chocolate is almost melted, remove from heat and continue to stir until the melting is complete. You can microwave on medium heat for dark chocolate, low for milk and white, just be sure to check the chocolate every 20 to 30 seconds by stirring, until completely melted.

Tempering Chocolate:

To prevent unsightly gray streaks on finished chocolate a process called Tempering must be used. The first step in Tempering is to remove your dipping chocolate from the heat as soon as it has melted. Stir in a few finely grated pieces of unmelted chocolate and stir until the temperature of the chocolate drops according to the following numbers (use a candy thermometer to test):

Semisweet 89-90 F (30-32 C) Milk and White 83-88 F (29-30 C)

If dipping/coating several items, keep the chocolate over warm water to maintain the proper temperature. If it cools below 83 F **or** rises above 90 F it will be too thick to form a smooth coating and will have to be re-tempered.



WHITE CHOCOLATE POPCORN

1 cup popcorn (unpopped)
1 ½ cups white chocolate

Pop 1 cup corn kernels into a large bowl. Transfer to another bowl, removing hulls or partially popped bits. Melt your chocolate. Add melted chocolate to popped corn, stirring constantly. If desired nuts, crushed candy canes etc can be added; additional chocolate may be required. Pour onto cookie sheet lined with foil and let set at room temperature. When cool, break into chunks. Store in plastic container or freezer bags.



CLUSTERS

To melted, tempered chocolate, add chopped or whole nuts, dried chopped fruit, raisins, dried cranberries, toasted coconut, etc. Use your hand to mound or drop by spoonfuls onto waxed paper. Let set. Store in plastic container or freezer bags.



DIPPED DELIGHTS

Melt and temper chocolate per instructions.

Now you can dip *anything* you can think of.

Licorice
Potato chips – Pringles work great
Pretzels
Dried fruits or sugared peels
Cookies

Dip and shake off excess chocolate. Lay flat on waxed paper coating firms and dries.

Now wrap your tasty treats in decorative tins or take out boxes and you've got easy and tasty treats for giving that are sure to impress!