

# Enrobed *Crunchy Cranberries*<sup>™</sup>

## Ingredients:

Crunchy Cranberries<sup>™</sup> 30%

Dark or milk chocolate 70%

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering.

Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

- Dark Chocolate: 114 – 118° F (46 – 48° C)
- Milk Chocolate: 105 – 113° F (40 – 45° C)

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- Dark chocolate should be between 88 – 89° F (31° C)
- Milk and white chocolates should be between 84 – 86° F (29 – 30° C)

Check the chocolate mass with a thermometer. Coat the Crunchy Cranberries<sup>™</sup> thoroughly with the melted chocolate and let cool until firm. Repeat coating procedure with chocolate until desired thickness.



# White Chocolate Bar with Cranberry Seeds and *Crunchy Cranberries*<sup>™</sup>

## Ingredients:

White Chocolate 86.25 grams

Crunchy Cranberries<sup>™</sup> 10 grams

Cranberry Seeds 3.75 grams

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering.

Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

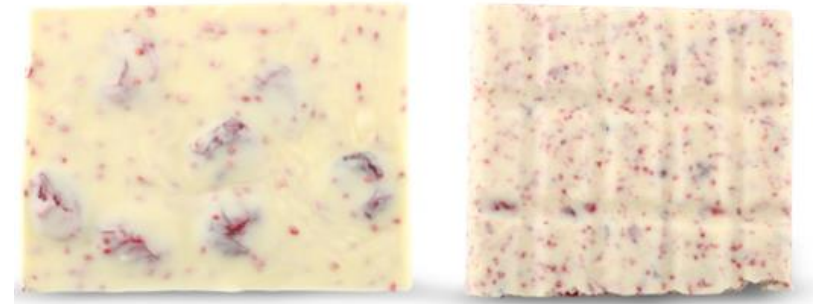
- White Chocolate: 100 – 110° F (37 – 43° C) Note: be very careful as the high milk and sugar content in white chocolate will cause it to burn easily.

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- White chocolates should be between 84 – 86° F (29 – 30° C)

Into the melted chocolate, quickly mix in Crunchy Cranberries<sup>™</sup> and cranberry seeds. Pour into a chocolate tablet mold and let Cool until hardened. Remove from mold.



# Dark Chocolate Bar with *Crunchy Cranberries*<sup>™</sup>

## Ingredients:

Dark chocolate 87.8 grams

Crunchy Cranberries<sup>™</sup> 8 grams

Crisp Milk Chocolate Balls 2.1 grams

Crisp White Chocolate Balls 2.1 grams

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering.

Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

- Dark Chocolate: 114 – 118° F (46 – 48° C)

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- Dark chocolate should be between 88 – 89° F (31° C). Check the chocolate mass with a thermometer.

Combine melted chocolate with Crunchy Cranberries<sup>™</sup> and crisp chocolate balls. Pour into a thick tablet confection mold assuring that at least one Crunchy Cranberry<sup>™</sup> is in each indentation of the bar. Cool until hardened. Remove from mold.



# Yogurt Crunch Cluster with *Crunchy Cranberries™*



## Ingredients:

White Chocolate 58.5 grams

Granola with Chia 25 grams

Skimmed Milk yogurt powder 6.5 grams

Crunchy Cranberries™ 10 grams

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering.

Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

- White Chocolate: 100 – 110° F (37 – 43° C) Note: be very careful as the high milk and sugar content in white chocolate will cause it to burn easily.

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- White chocolates should be between 84 – 86° F (29 – 30° C)

Mix melted white chocolate, granola mix, yogurt powder and Crunchy Cranberries™. Working quickly, spoon onto lined cookie sheet and cool until hardened.



# Milk Chocolate Crunch Ball with *Crunchy Cranberries™*

## Ingredients:

Milk Chocolate 75 grams

Crisp Rice 15 grams

Crunchy Cranberries™ 10 grams

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering.

Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

- Milk Chocolate: 105 – 113° F (40 – 45° C)

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- Milk chocolate should be between 84 – 86° F (29 – 30° C). Check the chocolate mass with a thermometer.

Mix melted milk chocolate, crisp rice and Crunchy Cranberries™. Working quickly, spoon onto lined cookie sheet and cool until hardened.



# Blond Caramel Turtle with *Crunchy Cranberries™*



## Ingredients:

Blond caramel chocolate 67 grams  
Peanuts, roasted salted 15 grams  
Salted Caramel Toffee Pieces 10 grams  
Crunchy Cranberries™ 8 grams  
Crushed Pistachio nuts

## Directions:

Set aside a grated portion of the chocolate that you will be using to help cool for tempering. Melt the remaining chocolate to the following temperatures in a double boiler (water bath).

- Blond Caramel Chocolate: 100 – 110° F (37 – 43° C) Note: be very careful as the high milk and sugar content in blond caramel chocolate will cause it to burn easily.

Remove from heat.

Start adding handfuls of the grated chocolate you set aside to the melted chocolate. Stir in the seeding chocolate bits continuously until the desired temperature (see below) is reached and the bits have dissolved completely. This could take anywhere from 10 to 15 minutes, depending on the temperature of your environment. Your chocolate should now be tempered.

- Blond Caramel Chocolate should be between 84 – 86° F (29 – 30° C). Check the chocolate mass with thermometer. Mix chocolate, peanuts, salted caramel toffee pieces and Crunchy Cranberries™ together and working quickly, spoon onto lined cookie sheet and cool. To create the look of a turtle, place extra peanuts for feet and head in warm chocolate and coat top with crushed pistachio nuts for turtle shell.

