

## Daniel's Baking Guide



Grand Cru & Organic Chocolate Block



Chocolate Chips



Melting Chocolate Chips



Cocoa Powder, Vermicelli,  
Chocolate Shavings

### **Bittersweet, Semisweet Chocolate**

Terms often used interchangeably. They refer to the darkest eating chocolate. Bittersweet usually has less sugar and more chocolate liquor than semisweet chocolate. In general, the higher the cocoa content, the more chocolate flavor it has.

*Recommendation:*

- Bittersweet – Daniel's 80% or 70% Grand Cru
- Semisweet – Daniel's 55% Grand Cru. Also available in 70% and 54% chocolate chips.

### **Couverture**

A term used for chocolate rich in cocoa butter. Mainly used as a coating for confectionary or for decoration.

*Recommendation:*

- Daniel's 55% Grand Cru.

### **Dark Chocolate**

A general term for chocolates that do not contain any milk solids. Sweet dark chocolate usually has more sweetener than semisweet chocolate.

*Recommendation:*

- Daniel's 55% Grand Cru
- Daniel's 54% Chocolate Chips

### **Milk Chocolate**

Chocolate that contains dried milk solids. Milk chocolate is sweet and creamy and not as intensely chocolatey as bittersweet, semisweet and sweet dark chocolates. It is most suitable for use as a topping or decoration.

*Recommendation:*

- Daniel's 34% Milk Grand Cru
- Daniel's 33% Milk Chocolate Chips

## White Chocolate

Made from cocoa butter, milk solids and sugar. Since it contains no chocolate liquor, it is actually not a chocolate! When using white chocolate, it does not set as solidly as dark chocolate and can burn more easily. Avoid white chocolate that contain hydrogenated oils instead of pure cocoa butter.

*Recommendation:*

- Daniel's 28% White Grand Cru

## Unsweetened Chocolate / Baking Chocolate / Bitter Chocolate

Made with pure chocolate liquor without any sugar or milk added. Due to its intense bitterness and less smooth texture, it should be saved for recipes where it will be combined with other ingredients.

## Unsweetened Cocoa Powder (Baking)

Made from dried chocolate liquor ground to a powder where nearly all the cocoa butter has been removed. There are two types available- natural cocoa and Dutch processed cocoa. Natural cocoa powder imparts a strong, bitter chocolate flavor while Dutch processed cocoa has a more mellow flavor as it is treated with an alkali to neutralize cocoa's natural acidity.

*Recommendation:*

- Daniel's Pure Cocoa Powder (Dutch Processed)

## Sweetened Cocoa Powder / Hot Chocolate (Drinking)

Cocoa powder is blended with sugar and or milk powder to make hot chocolate drink. Avoid hot chocolate mixes where a host of artificial flavors / additives are added to minimize the cost of cocoa powder. Daniel's hot chocolate mix is made with pure cocoa powder, cane sugar and real chocolate shavings.

*Recommendation:*

- Daniel's Hot Chocolate Mix

## Basic Conversion Chart

### Volume (fluid)

|                        |           |        |
|------------------------|-----------|--------|
| 1 teaspoon (tsp)       | 1/6 fl oz | 5 ml   |
| 1 tablespoon = 3 tsp   | 1/2 fl oz | 15 ml  |
| 1 cup = 16 tablespoons | 8 fl oz   | 250 ml |
| 2 cups                 | 1 pint    | 500 ml |

### Weight

|              |       |
|--------------|-------|
| 1 oz         | 28 g  |
| 6 oz         | 175 g |
| 8 oz         | 227 g |
| 16 oz = 1 lb | 454 g |
| 2.2 lb       | 1 kg  |

Enjoy your baking!