



Homemade Chocolate



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Recipe 1: Ingredients:

200 g.	Milk Powder
100 g.	Drinking Chocolate Powder
2 tbsp.	Cocoa Powder
¼ cup	Un-salted Butter
1 cup	Sugar
¾ cup	Water
1-2 tsp.	Oil for pan greasing

Method:

1. First grind Milk powder using a coffee grinder.
 2. Mix 200 g. milk powder, 100 g. drinking chocolate powder and 2 tbsp. cocoa powder.
 3. Mix ¾ cup water and 1 cup sugar in a non-stick pan and make sugar syrup - one string or 215F/102C on Candy thermometer.
 4. Turn the heat off and add ¼ cup butter into the pan.
 5. Once the butter is melted, add all powder mixture from #2.
 6. Mix well until uniform mixture is formed.
 7. Apply 1-2 tsp. of oil to grease a pan.
 8. Transfer mixture into this pan or candy mold for various shapes/sizes and allow it to cool.
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Recipe 2: Ingredients:

125 g.	Cocoa butter OR coconut oil
125 g.	Powder sugar
6 tbsp.	Cocoa Powder
4 tbsp.	Milk Powder
pinch	Salt

Method:

1. take water in sauce pan and place that on the gas stove and let the steam come out from water.
2. Place stainless steel bowl on this sauce pan and add Cocoa butter or coconut oil and let it melt.
3. Mix Sugar, Cocoa powder, milk powder and salt and pass that through strainer to make sure there is no lumps in the mixture.
4. Add this mixture to melted cocoa butter and mix well.
5. Pour this mixture in the chocolate mold and place this in refrigerator for 1-2 hour until chocolate is harden.
6. Take out chocolate from the mold and place in air tight container and keep it refrigerated if you use coconut oil. Chocolate with coconut oil melts easily in summer.