

# (4133) WAFFLE CONE MILK CHOCOLATE & PECANS - DOUBLE 10oz

Ingredients	Amount
(4017) Mk Dipped Waffle Cone Pecans	1.0000 EA
(3225) Old Fashioned Vanilla	9 OZ

## Instructions

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), pecans, water, vanilla (natural vanilla flavors, vanillin, caramel color).

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# (4350) CHOCOLATE FUDGE 16# BATCH

Ingredients	Amount
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND
(9124) Orinoco	1 POUND
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP

## Instructions

### Chocolate Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: granulated sugar, water, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), vegetable oil (partially hydrogenated cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY.

FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4351) DOUBLE DARK CHOCOLATE FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND
(9124) Orinoco	2 POUNDS
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP

### **Instructions**

#### DOUBLE DARK CHOCOLATE FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Double Dark Chocolate, Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.

11. Add flavoring.

12. Paddle.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, chocolate liquor processed with alkali, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4358) CHOCOLATE ENGLISH WALNUT FUDGE18# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1/2 TSP
(9100) Raw Med Walnut Pcs Cs30#	2 LBS

### **Instructions**

Chocolate English Walnut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Chocolate English Walnut fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).

7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add English walnuts and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, walnuts, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4362) CHOCOLATE PEANUT BUTTER FUDGE 20# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1/2 TSP
(4380) Peanut Butter Fudge 17# Batch	3 LBS OF CHUNKS
(9020) Creamy Peanut Butter 5# 6 Per Case	1 LB

### **Instructions**

Chocolate Peanut Butter Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.

3. Add no more than two pounds of Chocolate Peanut Butter fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. If you overshoot the temperature, add ¼ quart of water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table and add the creamy peanut butter.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle.
13. Add chunks of peanut butter fudge spread evenly through loaf and begin the loafing. It is best if you can chunk the peanut butter fudge and let it sit a day before using.

\*For total recook batches, add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

**INGREDIENTS:** granulated sugar, water, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), sugar, salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4376) MAPLE WALNUT FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	10 LBS
(9041) Brown Sugar	2 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2540) Maple Flavor 4oz Bt	1 TSP

(9100) Raw Med Walnut Pcs Cs30# 2 LBS

## Instructions

### Maple Walnut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Maple Walnut fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add raw walnut pieces and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, brown sugar, walnuts, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial maple flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4380) PEANUT BUTTER FUDGE 17# BATCH

Ingredients	Amount
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	9 LBS

(9041) Brown Sugar	3 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(9020) Creamy Peanut Butter 5# 6 Per Case	2 LBS
(2555) Victory Vanilla	1/4 TSP

## Instructions

### PEANUT BUTTER FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. Pour into bars on marble table and add peanut butter.
8. Let cool to about 100 degrees.
9. Add flavoring.
10. Paddle and loaf to completion.

INGREDIENTS: sugar, water, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4392) TOASTED COCONUT FUDGE 16.5# BATCH**

Ingredients	Amount
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LB
(9029) Corn Sugar	1 LB



(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2535) Coconut Flavor Qt	1/2 TSP
(9130) Toasted Flake Coconut Cs10#	1.5 LBS

## Instructions

### Toasted Coconut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. No scraps go into this fudge.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add the toasted coconut and continue paddling.
13. Finish loafing process.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

**INGREDIENTS:** sugar, water, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial flavor.  
**CONTAINS COCONUT, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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# (4394) TURTLE FUDGE 19.5# BATCH

Ingredients	Amount
(44803) Water	1.5 QTS.
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9124) Orinoco	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1 TSP
(9105) Raw Med Pecan Pieces	1 LB
(44800) Made In Store Caramel	2.5 LBS

## Instructions

Turtle Fudge

1. Split caramel into five (5) equal portions and roll into approximately 40 long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two (2) pounds of Chocolate Pecan, Praline Pecan and/or Turtle fudge scraps.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
10. Pour into bars on marble table.
11. Let cool to about 100 degrees.
12. Add flavoring and start paddling to mix in.
13. Add pecan pieces and continue paddling.
14. On last few loafing passes, add three (3) strips of caramel to the fudge.
15. Finish loafing process.

16. Place two (2) strips of caramel on top of the loaf as soon as it is done and still warm.

17. Sprinkle top with pecan pieces while warm.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, pecan pieces, cream powder (cream, lecithin, tocopherols), water, partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. MANUFACTURED ON SHARED EQUIPMENT WITH PEANUTS AND OTHER TREE NUTS.

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## **(43030) SEA-SALT CARAMEL FUDGE 18.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QT WATER
(9028) Sweet Cream Powder	.5 LB CREAM POWDER
(9027) Sugar	12 LBS SUGAR
(9029) Corn Sugar	1 LB CORN SUGAR
(9124) Orinoco	1 LB ORINOCO
(9022) Klx Flakes	.5 LB KLX
(9082) Popcorn Salt	.5 TBSP SALT
(9152) Butter	1 LB BUTTER
(2555) Victory Vanilla	1 TSP VANILLA
(44800) Made In Store Caramel	2.5 LBS CARAMEL
(9089) *4 Oz* Sonoma Sea Salt	7 teaspoons

## **Instructions**

### SEA-SALT CARAMEL FUDGE

1. Split caramel into five equal portions and roll into approximately 40" long strips and set aside.
2. Portion out the Bali Sea Salt as two separate containers - one with 2 tablespoons and the other with one teaspoon and set aside for use later.
3. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
4. Add dry ingredients.
5. Add no more than two pounds of chocolate fudge scraps
6. Turn stove on high and stir constantly until ingredients liquefy, then stir as needed.
7. Keep mixture low in the kettle while cooking
8. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
9. Add butter as soon as you reach the desired temperature and stir until melted.

10. If you overshoot the temperature add 1/4 qt. water and cook up 1/2 degree above the original finish temperature.
11. Pour into bars on marble table.
12. Let fudge cool to 100 degrees
13. Add vanilla flavoring and start paddling to mix in
14. On last few loafing passes add three strips of caramel to fudge.
15. Sprinkle the 2 TBS of Bali Pyramid sea salt over the caramel strips
16. Finish loafing process
17. Place 2 strips of caramel on top of the loaf as soon as it is done and still warm
18. Sprinkle remaining 1 tsp of Bali Pyramid sea salt over the top of the fudge loaf while it is still warm.

\*Check fudge daily and re-cook any that becomes too hard or too soft. For total re-cook batches add 1 qt water and cook up 1/2 degree plus extra 1/2 degree if fudge was too soft.

**INGREDIENTS:** sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), Bali Pyramid Sea Salt, Salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(43038) STRAWBERRY CHOC CHUNK FUDGE 18LB BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 quarts
(9028) Sweet Cream Powder	1/2 lb
(9027) Sugar	12 lb
(9029) Corn Sugar	1 lb
(9022) Klx Flakes	1/2 lb
(9152) Butter	1 lb
(9082) Popcorn Salt	1 TBS
(9129) Dark Chocolate Chunks Cs25#	2 lb
(2556) Strawberry Flavor 4oz	1 TBS
(2557) Strawberry Color 1oz	1.5tsp

### **Instructions**

1. Portion out two containers with the Chocolate Chunks, one with 2-ounces to garnish the top of the loaf and the remaining in another container set in the freezer so they will not melt down when incorporated into the loaf.
2. Add cream powder to hot water. For best results heat water to 180-degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.

3. Add dry ingredients.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237-degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter once you reach the finished temperature to stop the cooking process and stir until it is melted.
8. If you overshoot the temperature add 1/4-quart of water and cook up 1/2-degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100-degrees.
11. Add strawberry flavoring and strawberry food coloring and start paddling to mix in.
12. Add the frozen chocolate chunks before you start to loaf.
13. Finish loafing process.
14. Garnish the top of the loaf while still soft and warm with the remaining 2-ounces of chocolate chunks by lightly pressing them into the fudge over the entire loaf.

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