

(4100) PKG WIN BX WHT CHOC BREAK UP BAR 6OZ

Ingredients	Amount
(9118) White Chocolate	6 OZS
(1910) 1/2# Kil B&w Windw Bx C550	1 box
(4100B) Lbl Win Bx Wht Choc Break-up 6oz 100rl	1 label

Instructions

MOLDED CHOCOLATES

1. Fill mold with coating. This can be done with a ladle, chocolate veil, or stripe bottle (milk and dark compound is not used for molding).
2. Remove excess with scraper or rubber spatula.
3. Tap mold flat on table to remove air bubbles.
4. Let harden.
5. Remove from mold.
6. Trim edges if necessary.
7. If needed, attach toppers, etc. by using a dab of coating from stripe bottle.

*Molds must be wiped clean with cotton balls or washed with hot water when they get a cloudy film on them.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor). CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4101) PKG WIN BX MK CHOC BREAK UP BAR 6OZ

Ingredients	Amount
(9112) Milk Chocolate	6 OZS
(1910) 1/2# Kil B&w Windw Bx C550	1 window box
(4101B) Lbl Win Bx Mk Choc Break-up 6 Oz 100rl	1 label

Instructions

MOLDED CHOCOLATES

1. Fill mold with coating. This can be done with a ladle, chocolate veil, or stripe bottle (milk and dark compound is not used for molding).
2. Remove excess with scraper or rubber spatula.
3. Tap mold flat on table to remove air bubbles.
4. Let harden.
5. Remove from mold.
6. Trim edges if necessary.
7. If needed, attach toppers, etc. by using a dab of coating from stripe bottle.

*Molds must be wiped clean with cotton balls or washed with hot water when they get a cloudy film on them.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4102) PKG WIN BX DK CHOC BREAK UP BAR 6oz

Ingredients	Amount
(9114) Dark Chocolate	6 OZS
(1910) 1/2# Kil B&w Windw Bx C550	1 window box
(4102B) Lbl Win Bx Dk Choc Break-up 6 Oz 100rl	1 label

Instructions

DARK CHOCOLATE BREAK-UP

1. Fill mold using stripe bottle, ladle, or veil and tap mold to remove air bubbles.
2. Let harden.
3. Remove.

*Molds must be wiped clean with cotton balls or washed with hot water and thoroughly dried, when they get a cloudy film on them.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4141) KILWINS FUDGE TOPPING

Ingredients	Amount
(44803) Water	4 QT
(9028) Sweet Cream Powder	2 LBS
(9027) Sugar	8 LBS
(9029) Corn Sugar	10 LBS
(9082) Popcorn Salt	1 TBSP
(9152) Butter	2 LBS
(9014) Evaporated Milk (97oz)	1 CAN
(9124) Orinoco	4 LBS
(2555) Victory Vanilla	1 TBSP
(44803) Water	2 QT

Instructions

Fudge Topping

1. Open and set aside the evaporated milk.
2. Measure out four pounds of Orinoco and melt slowly in microwave oven.
3. In the deep kettle, 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. Because of the large amount of cream powder, gradually add in stages making sure it gets completely dissolved.
4. Add white sugar, corn syrup, salt and butter.
5. Turn stove on high and stir constantly until ingredients all liquefy and keep stirring.
6. When the batch starts to boil, stream in the evaporated milk slowly enough so that the batch does not stop boiling.
7. Stir constantly so that the batch does not burn on the sides of the kettle.
8. Turn stove off at 230 degrees (+ or - adjustment for thermometer, calibration, temperature, humidity and barometric pressure).
9. Add the melted Orinoco and stir until completely blended.
10. Add vanilla and mix well.

11. Add approximately two quarts of water to achieve desired consistency.
12. Pour or scoop into sanitized storage containers, apply Post-it note to lid with date of production and store in refrigerator for up to eight weeks. OR
13. Stand freezer bags open and upright in a suitable container, scoop topping into bag, remove as much air as possible and seal along edge. Write the product name and the date of production onto the bag and lay flat (they stack very nicely) in your freezer to keep for up to three months. When your topping servers are ready to be re-filled just thaw a bag overnight and use.

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(4172) HOT FUDGE SUNDAE

Ingredients	Amount
(1994) 8oz Paper Sundae Dish Cs1000	1 DISH
(3225) Old Fashioned Vanilla	5 OZ
(4141) Kilwins Fudge Topping	2 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY

Instructions

HOT FUDGE SUNDAE

1. Put ice cream in dish.
2. Top with hot fudge.
3. Top with whipped cream and a cherry.
4. Serve with sundae spoon.

INGREDIENTS: Old Fashioned Vanilla [milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)], water, corn syrup solids, fructose, cream, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), butter (cream, salt), modified food starch (from corn), maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), potassium sorbate, vanillin - an artificial flavor, salt, lecithin - an emulsifier. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4188) ALMOND DK CHOC CHERRY .75oz

Ingredients	Amount
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(9114) Dark Chocolate	1/2 OZ
(807) Almond Pieces	1/4 OZ

Instructions

Cherry with Nuts

1. Dip in dark chocolate coating, shake and lightly scrape off the excess coating.
2. Sprinkle with nuts.

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(4199) PKG HOLIDAY WHITE MINI PRETZEL 7oz

Ingredients	Amount
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(7293) Xmas Pretzels-white Bx 4.25#	7 OZ
(4199B) Lbl Holiday Mini Pretzels 7oz 100rl	1 LABEL

Instructions

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin - an emulsifier, artificial flavors), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium bicarbonate, yeast. Contains less than 2% of corn syrup.), FD&C Red No. 40. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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