# **ORGANIC** CACAO POWDER

Cacao is best known as the main ingredient in chocolate. Cacao powder is a very versatile, natural chocolate treat.

equator known as the Cacao Belt, the cacao beans are fermented to enhance (cacao butter) is then removed and the remaining cacao is delicately

## Why not try Brownies?

### Ingredients

- 75g sugar30g cacao powder

- 1 large cold egg35g flour40-60g walnuts

pan with parchment paper, then spray with cooking spray. Combine the butter, sugar, cacao powder, and salt in a medium glass bowl.

water to create a bain-marie. Stir until the butter melts and the mixture becomes a paste. Remove the bowl from the pot and let cool for

Mix in the egg, then add the flour and stir until it disappears. Stir in the nuts. Transfer the mixture into the lined baking pan. Bake for 20-25 minutes.

Best Before End: See below

# NUTRITIONAL INFORMATION

TYPICAL VALUES (As Sold)	Per 100g	(%RI*)
Energy	1477kJ 354kcal	
Fat	9.5g	
of which saturates	5.6g	
Carbohydrate	25g	
of which sugars	0.8g	
Fibre	28g	
Protein	28g	
Salt	0.02g	
Phosphorus	779mg	111%
Magnesium	594mg	158%
Iron	20.5mg	146%
Manganese	5.3mg	263%

\*Reference Intake of an average adult (8,400kJ/2,000kcal).

Ingredients: 100% Organic Cacao Powder.

Storage: Store in a cool, dark and dry place.

Cacao Powder (Theobroma Cacao) produced in Sierra Leone, Ghana & Ivory Coast, packed in the UK for Green Origins.

**GB:** Unit 1, Campbell Way, Sheffield S25 3SF, UK. **EU:** Block B, Crescent Building, Dublin, D09 C6X8, IRL.

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