



## PACKAGING MY BELGIAN CHOCOLATE BARS

I almost always try to share at least one free recipe for each of the items I make but there is just a lot involved when it comes to making chocolate bars.

I'm going to share all packaging links below, plus a blog post, "[18 Months to a Six Figure Salary](#)" that details my journey to adding supplemental, long shelf life items such as these to my menu.

If you need detailed instructions for making Gourmet Belgian Chocolate Bars, please join one of my [membership plans](#) or purchase my [Beyond Baked Goods](#) recipe book.

CLICK [HERE FOR TIPS](#) ON KEEPING  
CHOCOLATE BARS FROM MELTING

PACKAGING LINKS ON  
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# MY FAVORITE CHOCOLATE BRAND



[CLICK HERE](#) 

**Callebaut  
Semi-Sweet  
Callets**



[CLICK HERE](#) 

**Callebaut  
Milk Chocolate  
Callets**



[CLICK HERE](#) 

**Callebaut  
Dark Chocolate  
Callets**



[CLICK HERE](#) 

**Callebaut  
White Chocolate  
Callets**

## EQUIPMENT FOR MAKING CHOCOLATE

A double boiler  
pot to melt the  
chocolate on the  
stovetop

**OR**



[CLICK HERE](#) 

A plastic bowl  
to melt  
chocolate in  
the microwave



[CLICK HERE](#) 

Any microwave safe bowl will work but  
here's a link to one if you need it

Silicone spatulas  
for stirring the  
melted chocolate



[CLICK HERE](#) 

A funnel  
pitcher for  
pouring the  
chocolate



[CLICK HERE](#) 

# EQUIPMENT FOR MAKING CHOCOLATE

## Silicone molds for creating the chocolate bars

There are many to choose from with different sizes and designs.



## Cellophane bags for storing the chocolate bars



## Temperature gun for accurate readings



# KEEPING CHOCOLATE BARS FROM MELTING

Note: I do not recommend taking chocolate bars to the farmer's market or pop up events during the heat of summer. They do better in milder temps. Also, no matter the temp, you want to keep direct sunlight off of them (even if it's chilly outside).

S T E P

1

Use an acrylic bin to store bars in.



TIP: Make sure you put a piece of cardstock in the front to protect bars from direct sunlight.

(I made a sign with the bar flavor to slide in the front of the bin)

*Continued on next page*

# KEEPING CHOCOLATE BARS FROM MELTING

S T E P

2

Put an ice pack in front of the bin and another one in the back



These packs fit perfectly in the bins I use



S T E P

3

Wedge the chocolate bars between the two ice packs