

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, "<u>18 Months</u> to a <u>Six Figure Salary</u>" 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 <u>membership plans</u> or purchase my <u>Beyond</u> <u>Baked Goods</u> recipe book.

CLICK HERE FOR TIPS ON KEEPING CHOCOLATE BARS FROM MELTING

PACKAGING LINKS ON NEXT PAGE

MY FAVORITE CHOCOLATE BRAND



Callebaut Semi-Sweet Callets



Callebaut Milk Chocolate Callets



Callebaut Dark Chocolate Callets



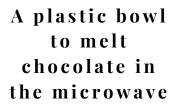
Callebaut White Chocolate Callets

EQUIPMENT FOR MAKING CHOCOLATE

A double boiler pot to melt the chocolate on the stovetop



DR





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

Silicone spatulas for stirring the melted chocolate





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).



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)

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KEEPING CHOCOLATE BARS FROM MELTING



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





These packs fit

perfectly in the
bins I use



Wedge the chocolate bars between the two ice packs