

# CHOCOLATE BAR maker™

**BEFORE COMMENCING  
PLEASE REFER TO YOUR  
INSTRUCTION MANUAL**

## A. MIDNIGHT DELIGHT

1. Melt dark chocolate using your "Easy Squeezer".
2. Add a layer of coconut shavings and then squeeze in a layer of chocolate into your mold.
3. Add goji berries and dried berries into your mold.
4. Fill the remainder of the mold with milk chocolate and return to the refrigerator to set.

## B. TIRAMISU

1. Presoak your biscuit in coffee.
2. Melt white chocolate using your "Easy Squeezer".
3. Squeeze a layer of chocolate into your mold.
4. Insert your coffee soaked biscuit into the mold and top up with milk chocolate.
5. Place into the refrigerator to set and then dust with a layer of cocoa powder to finish.

## C. SALTY SWEET

1. Melt dark chocolate using your "Easy Squeezer". You will need to select a large mold for this recipe.
2. Squeeze in a layer of chocolate into your mold and add walnuts and chopped pretzels.
3. Insert the cavity blister into the mold and place into the refrigerator to set.
4. Once set, remove your cavity blister and fill the cavity with gooey caramel.
5. Fill the remainder of the mold with chocolate and return to the refrigerator to set.

# entertaining recipes



**A. Dark Chocolate + Goji Berries + Coconut Shavings + Dried Berries**



**B. White Chocolate + Milk Chocolate + Coffee Soaked Biscuits + Cocoa Powder Dusting**



**C. Dark Chocolate + Salted Pretzel + Caramel + Walnuts**