

# CHOCOLATE BAR maker™

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

## A. NUTS ABOUT FRUIT\*

1. Melt dark chocolate using your "Easy Squeezer".
2. Squeeze in a layer of chocolate into your mold.
3. Add raisins, cashews, chopped dried apricots and walnuts to your mold.
4. Fill the remainder of the mold with dark chocolate and place into the refrigerator to set.

*To mix things up, get creative and use a variety of your favorite dried fruit*

## B. RICE PUFF SURPRISE

1. Melt milk chocolate using your "Easy Squeezer".
2. Add a layer of Puffed Rice and Corn Flakes and then squeeze in a layer of chocolate into your mold.
3. Insert your wafer into the mold.
4. Fill the remainder of the mold with milk chocolate and place into the refrigerator to set.

*To mix things up, replace the wafer with crushed cookies!*

## C. MUESLI MANIA\*

1. Melt milk chocolate using your "Easy Squeezer".
2. Add a layer of toasted sesame seeds and then squeeze in a layer of chocolate into your mold.
3. Add roasted oats and toasted almonds to your mold.
4. Fill the remainder of the mold with milk chocolate and place into the refrigerator to set.
5. Once set, decorate your creation by drizzling dark chocolate over the top. You will need to melt more chocolate in your Easy Squeezer.

*To mix things up, try adding dried fruit into the mix!*

# everyday recipes



**A. Dark Chocolate + Raisins + Cashews + Chopped Dried Apricot + Walnuts**



**B. Milk Chocolate + Puffed Rice + Wafer + Corn Flakes**



**C. Milk Chocolate + Roasted Oats + Toasted Almonds + Toasted Sesame Seeds + Drizzled Dark Chocolate**