



BAKE THE VERY BEST®

**Nestlé®**

# All About Chocolate

Everything you need to know about  
melting and storing chocolate



# Recommended Melting Methods

## MICROWAVE METHOD

The most important thing to note is that most keypad microwave ovens have a default setting of 100% power. For best results, consult the chart below for recommended quantity and microwave power level instructions. Since microwave ovens vary, cooking times are approximate.

PRODUCT	AMOUNT	POWER
Semi-Sweet Morsels and Mini Morsels	1 cup (6 oz.)	HIGH (100%)
Semi-Sweet Chocolate Chunks	1 cup (6 oz.)	HIGH (100%)
Dark Chocolate Morsels*	1 cup (6 oz.)	Medium-High (70%)
Milk Chocolate Morsels	1 cup (6 oz.)	Medium-High (70%)
Butterscotch Morsels	1 cup (6 oz.)	Medium-High (70%)
Premier White Morsels	1 cup (6 oz.)	Medium-High (70%)
Peanut Butter & Milk Chocolate Morsels	1 cup (6 oz.)	Medium-High (70%)
Semi-Sweet Baking Bar, broken	1 bar (4 oz.)	HIGH (100%)
Premier White and Dark Chocolate* Baking Bar, broken	1 bar (4 oz.)	Medium-High (70%)

## INSTRUCTIONS FOR ALL FLAVOR MORSELS, CHUNKS AND BAKING BARS:

-  Melt morsels or broken baking bars in a dry, uncovered, microwave-safe bowl on recommended power for 1 minute;\* STIR.  
*\*45 seconds for Dark Chocolate Morsels & Bar*
-  Morsels, chunks and baking bars may retain some of their original shape. (See images at left.) Stir first to see if additional heating is necessary. If so, microwave at additional 10- to 15-second intervals (**stirring just until melted**).
-  We do not recommend melting more than 2 cups (12 oz.) at one time.



## NESTLÉ® TOLL HOUSE® Party Mix & Buckeye Candy

*Morsels melted for 1 minute*



*Stirred morsels*



# Recommended Melting Methods

*continued*

## DRIZZLING BAG METHOD

-  Place 1/2 cup of any flavor morsels or broken baking bars into a small, dry, heavy-duty plastic bag.
-  Microwave on **HIGH** (100% power) for 30 to 45 seconds; knead.
-  Microwave at additional 10- to 15-second intervals, kneading until smooth.
-  Cut tiny corner from bag and squeeze to drizzle.



*Place morsels in top of dry double boiler*



*Stir with dry spoon or spatula until melted*

## SAUCEPAN AND DOUBLE BOILER METHODS

For best results, consult the chart below for recommended melting method for your chosen product.

### TIPS FOR SAUCEPAN METHOD

-  Melt morsels or broken baking bars in dry, heavy-duty saucepan over lowest possible heat. **DO NOT COVER.**
-  When product begins to melt, remove from heat. Stir with dry spoon or spatula. We do not recommend wooden spoons.
-  Return to heat for a few seconds at a time, stirring just until product is melted. **Remove from stove.**

### TIPS FOR DOUBLE BOILER METHOD

-  Place morsels or broken baking bars in top of dry **DOUBLE BOILER** over hot (**NOT BOILING**) water. **DO NOT COVER.**
-  Prevent water from coming in contact with melting morsels or bars.
-  When product is shiny, stir with a dry spoon or spatula just until melted. **Once melted, immediately remove melted morsels or bar from stove.**

PRODUCT	SAUCEPAN	DOUBLE BOILER
Semi-Sweet Morsels and Mini Morsels	X	X
Semi-Sweet Chocolate Chunks	X	X
Dark Chocolate Morsels	X	X
Milk Chocolate Morsels		X
Butterscotch Morsels		X
Premier White Morsels		X
Peanut Butter & Milk Chocolate Morsels		X
Dark Chocolate Baking Bar		X
Semi-Sweet Baking Bar		X
Premier White Baking Bar		X



*Bowl removed from double boiler*

## GENERAL MELTING TIPS

 **NESTLÉ® TOLL HOUSE®** chocolate is heat sensitive. It has a low melting point; at higher temperatures the sugar in the chocolate also melts and scorches which can cause the chocolate to **SEIZE**. This is only slightly higher than our body temperature (98.6°F), which is why chocolate melts in your hand.

 Small amounts of water don't mix with chocolate. If even a droplet of water comes in contact with melting chocolate, it will **SEIZE** instead of melting properly.

 When either of these factors occurs, the melted morsels, chunks or baking bars **SEIZE**.

 To melt properly, chocolate must be used within its shelf life. Look for the "Best By" date printed on the package or wrapper.

# What is Seizing?

**SEIZING** is the textural change that occurs when moisture, cool liquids, excessive heating or overheating is introduced to melting morsels, chunks or baking bars creating a dull, grainy mass. The smallest drop of moisture from a utensil, steam from a double boiler or condensation from a lid can lead to seizing. Once seized, the melted mass is unworkable.



## TWO WAYS TO AVOID SEIZING:

### 1 Avoid contact with moisture

- \* High humidity, steam, condensation or water droplets can cause seizing.
- \* Use dry utensils and cookware.  
We do not recommend wooden spoons.

### 2 Avoid excessive heat

- \* Break baking bars into uniform-sized pieces to avoid uneven heating.
- \* Use low heat, too much heat will cause chocolate to lose its flavor and become coarse and grainy.
- \* Stir morsels, chunks and bars constantly for even blending and to prevent scorching.
- \* Avoid high heat from steam or boiling water.
- \* **After chocolate has melted, remove promptly from heat.**





## Dark Chocolate Dipped Strawberries & Snacks



# How to Correct Seizing

PRODUCT	AMOUNT	VEGETABLE, CANOLA OR CORN OIL	SHORTENING
Semi-Sweet Morsels and Mini Morsels	1 cup (6 oz.)	1 Tbsp.	1 Tbsp.
Semi-Sweet Chocolate Chunks	1 cup (6 oz.)	1 Tbsp.	1 Tbsp.
Dark Chocolate Morsels	1 cup (6 oz.)	2 tsp.	2 tsp.
Milk Chocolate Morsels	1 cup (6 oz.)	1 Tbsp.	1 Tbsp.
Butterscotch Morsels	1 cup (6 oz.)	2 Tbsp.	2 Tbsp.
Premier White Morsels	1 cup (6 oz.)	1 Tbsp.	1 Tbsp.
Peanut Butter & Milk Chocolate Morsels	1 cup (6 oz.)	1 Tbsp.	Not Recommended
Semi-Sweet Baking Bar	1 bar (4 oz.)	1 Tbsp.	1 Tbsp.
Dark Chocolate Baking Bar	1 bar (4 oz.)	2 tsp.	2 tsp.
Premier White Baking Bar	1 bar (4 oz.)	1 Tbsp.	1 Tbsp.

### INSTRUCTIONS:

For best results, use the above mentioned oils **or** vegetable shortening with all of our products. Butter, spreads, water or milk are not recommended.

-  To **SEIZED** amounts of product add recommended measures of oil **or** vegetable shortening. Blend well.
-  If needed, add up to 1 teaspoon more oil **or** shortening to achieve a smooth workable product.
-  Use corrected chocolate as intended.

# It's Not Bad, **It's Bloom**



**Chunky Pecan Pie Bars**

There may be times when the morsels or baking bars you've taken from the cupboard or out of the refrigerator just don't look right. Instead of being smooth, glossy brown and unblemished, the color is dull, and the chocolate is marked by a grayish, white film. The discoloration may appear as streaks or speckles.

## **DON'T WORRY**

There's no need to dash to the grocery store to buy more. Your chocolate is fine. The powdery residue, called "bloom," does not affect the flavor and it will completely disappear when the chocolate melts.



*Bloom*

### **THERE ARE TWO TYPES OF BLOOM:**

#### **1 Fat Bloom**

Fat bloom is caused when the cocoa butter, reacting to heat, separates from the other ingredients. It rises to the surface of the chocolate forming pale irregular spots or blotches. It can be wiped off with a paper towel but it is not necessary to do so.

#### **2 Sugar Bloom**

Sugar bloom looks similar but has a slightly gritty texture. It is caused by damp, humid conditions that encourage moisture build up on the surface. This "sweat" dissolves some of the sugar in the chocolate. When it re-crystallizes, a dusty coating is produced that cannot be removed.



## Chunky Milk Chocolate Chip Cookies

### FIND OUT MORE

For more information about chocolate melting, seizing, bloom and storage, along with more baking tips and yummy recipes – visit [VeryBestBaking.com](http://VeryBestBaking.com)

# It's Not Bad, **It's Bloom**

*continued*

### **BLOOM HAS NOTHING TO DO WITH THE AGE OF THE PRODUCT...**

-  It can happen to just purchased morsels that are left in a hot car. When the partially melted morsels re-harden at home they are prone to get the characteristic white speckles of fat bloom.
-  It can also occur when summertime temperatures soar up into the 90's. If you don't have central air conditioning, your kitchen cupboards heat up, creating ideal conditions for bloom.
-  Putting a brand new, partially used and loosely closed package of baking bars in the refrigerator can trigger sugar bloom because it's such a moist environment. A long period of warm rainy days can have a similar effect because the relative humidity in your home is likely to rise above 55%.

### **BLOOM IS ONLY A CHANGE OF APPEARANCE.**

It's not a sign that chocolate is old or has gone bad. Now that you know there's nothing wrong with chocolate that's not picture perfect, go ahead and use it to make something wonderful.

# It's Not Bad, **It's Bloom**

*continued*

## THE USE-BY DATE

 When stored correctly, your morsels and baking bars have a long shelf life. Check the "Best By" date printed on every NESTLÉ® package or wrapper. If the date has passed, it's time to discard and replace.



## THE BEST WAY TO STORE CHOCOLATE

**To avoid bloom and maintain an optimal state of factory-freshness, chocolate must be kept in a cool, dry, dark, well-ventilated place. Wrapping chocolate well also protects it from absorbing the odors and flavors of other foods stored nearby.**

- \* Keep chocolate in a cool, dry cupboard or pantry that is a constant 60 to 70° F and 50 to 60% relative humidity.
- \* Avoid storing chocolate in cupboards near the stove or any other heat source such as a radiator or furnace vent, or in glass-fronted cabinets, especially those that get direct sunlight.
- \* Chocolate should not be kept in the refrigerator or the freezer unless your kitchen is extremely hot or humid.
- \* If you must keep it chilled, wrap tightly and place in a sealed plastic freezer bag. Before using, remove from plastic, leave wrapping on, and gradually allow chocolate to come to room temperature.
- \* Once the original, manufacturer's packaging has been opened, wrap chocolate tightly in aluminum foil. We suggest a second layer of plastic wrap over the foil. Others prefer a first layer of parchment or brown craft paper.
- \* Chocolate can also be kept in a sealed plastic container that is large enough so there's space for air to circulate around it.

# What is Scuffing?



Scuffing

**SCUFFING** describes the marks that can mar the surface when pieces of chocolate bump up against each other during shipping and handling. These scrapes and scratches also appear on product that has been dropped or struck by a heavy object falling on it. One telltale sign of scuffing is the presence of a cocoa-colored powder at the bottom of the bag or in the product's paper wrapping.

Like bloom, scuffing makes the chocolate look different. Scuffing is harmless and will just melt away when the chocolate is heated.

## Recipes

### CHUNKY PECAN PIE BARS

(Makes about 3 dozen bars)

#### CRUST

1 1/2 cups all-purpose flour  
1/2 cup (1 stick) butter  
or margarine, softened  
1/4 cup packed brown sugar

#### FILLING

3 large eggs  
3/4 cup corn syrup  
3/4 cup granulated sugar  
2 tablespoons butter or margarine, melted  
1 teaspoon vanilla extract  
1 3/4 cups (11.5-oz. pkg.) **NESTLÉ®  
TOLL HOUSE® Semi-Sweet Chocolate Chunks**  
1 1/2 cups coarsely chopped pecans

**PREHEAT** oven to 350° F. Grease 13 x 9-inch baking pan.

#### FOR CRUST:

**BEAT** flour, butter and brown sugar in small mixer bowl until crumbly. Press into prepared baking pan.

**BAKE** for 12 to 15 minutes or until lightly browned.

#### FOR FILLING:

**BEAT** eggs, corn syrup, granulated sugar, butter and vanilla extract in medium bowl with wire whisk. Stir in chunks and nuts. Pour evenly over baked crust.

**BAKE** for 25 to 30 minutes or until set. Cool in pan on wire rack. Cut into bars.

### CHUNKY MILK CHOCOLATE CHIP COOKIES

(Makes about 2 1/2 dozen cookies)

2 cups all-purpose flour	1 teaspoon vanilla extract
1 teaspoon baking soda	1 large egg
1/4 teaspoon salt	1 3/4 cups (11.5-oz. pkg.) <b>NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels</b>
1 1/4 cups packed brown sugar	1 cup chopped nuts
1 cup (2 sticks) butter or margarine, softened	1 cup raisins

**PREHEAT** oven to 375° F.

**COMBINE** flour, baking soda and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy. Beat in egg. Gradually beat in flour mixture. Stir in morsels, nuts and raisins. Drop by heaping tablespoon onto ungreased baking sheets; flatten slightly.

**BAKE** for 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

## YOU ARE NOT ALONE

Did you know that over 40% of calls we receive from consumers are related to melting and storing chocolate?

BAKE THE VERY BEST®

# Nestlé®



**VeryBestBaking.com** is a valuable resource for finding hundreds of great recipes and baking tips, and sharing & reviewing recipes with other bakers. Sign up to become a Very Best Baker and participate in all the fun.

 **VeryBestBaking.com**  
BAKE THE VERY BEST®

# Recipes

*continued*

## DARK CHOCOLATE DIPPED STRAWBERRIES & SNACKS

(Makes 1 cup dip)

1 2/3 cups (10-oz. pkg.)  
**NESTLÉ® TOLL HOUSE®**  
Dark Chocolate Morsels

1 tablespoon vegetable shortening

Fresh strawberries (rinsed and patted dry), pretzels, rippled potato chips and/or cookies\*

Assorted sprinkles, finely chopped nuts (optional)

**LINE** baking sheets with wax paper.

**MICROWAVE** morsels and shortening in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 45 seconds; **STIR**. If morsels retain some of their original shape, microwave at additional 10- to 15-second intervals, stirring just until melted.

**DIP** strawberries (by stem or leaves) or snacks into melted chocolate, tilting bowl to easily dip. Use side of bowl to remove excess. Place on prepared baking sheets. If you are using sprinkles or nuts, sprinkle them on when the chocolate is still wet. Refrigerate for 15 minutes or until set. Makes 1 cup coating.

\*Assorted bite-size fresh fruit rinsed and patted dry, dried fruit, large marshmallows, cut-up pound cake and nuts can also be used for dipping.

## HOLIDAY PEPPERMINT BARK

(Makes about 1 pound of candy)

2 cups (12-oz. pkg.)  
**NESTLÉ® TOLL HOUSE®**  
Premier White Morsels

24 hard peppermint candies, unwrapped

**LINE** baking sheet with wax paper.

**MICROWAVE** morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; **STIR**. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted.

**PLACE** peppermint candies in *heavy-duty* plastic bag. Crush candies using rolling pin or other heavy object. While holding strainer over melted morsels, pour crushed candy into strainer. Shake to release all small candy pieces; reserve larger candy pieces. Stir morsel-peppermint mixture.

**SPREAD** mixture to desired thickness on prepared baking sheet. Sprinkle with reserved candy pieces; press in lightly. Let stand for about 1 hour or until firm. Break into pieces. Store in airtight container at room temperature.

## NESTLÉ® TOLL HOUSE® PARTY MIX

(Makes about 8 servings)

2 cups toasted cereal squares  
2 cups small pretzel twists  
1 cup dry-roasted peanuts  
1 cup (about 20) caramels, unwrapped and coarsely chopped

1 2/3 cups to 2 cups (11- to 12-oz. pkg.)  
**NESTLÉ® TOLL HOUSE®**  
Semi-Sweet Chocolate, Milk Chocolate, Butterscotch Flavored or Premier White Morsels

**COAT** 13 x 9-inch baking pan with nonstick cooking spray.

**COMBINE** cereal, pretzels, peanuts and caramels in large bowl.

**MICROWAVE** morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power (100% power for semi-sweet chocolate morsels) for 1 minute; **STIR**. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Pour over cereal mixture; stir to coat evenly.

**SPREAD** mixture in prepared baking pan; cool for 30 to 45 minutes or until firm. Break into bite-size pieces.

## BUCKEYE CANDY

(Makes about 6 dozen candies)

2 cups creamy peanut butter (not all-natural)

1/4 cup (1/2 stick) butter or margarine, softened

3 3/4 cups (16-oz. box) powdered sugar

2 cups (12-oz. pkg.)  
**NESTLÉ® TOLL HOUSE®**  
Semi-Sweet Chocolate Morsels

2 tablespoons vegetable shortening

**LINE** baking sheets with wax paper.

**BEAT** peanut butter and butter in large mixer bowl until creamy. Beat in powdered sugar until mixture holds together and is moistened. Shape into 1-inch balls; place on prepared baking sheets. Freeze for 1 hour.

**MELT** morsels and shortening in medium, microwave-safe bowl on HIGH (100%) power for 1 minute; **STIR**. Morsels may retain some of their shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted.

**DIP** peanut butter centers into melted chocolate using a toothpick, leaving a small portion of the center uncovered. Shake off excess chocolate and scrape bottom of candy on side of bowl. Return to baking sheets; refrigerate until chocolate is set. Store in covered container in refrigerator.



**For more baking tips and hundreds of yummy recipes, visit [VeryBestBaking.com](http://VeryBestBaking.com)**