

Article No. 01038 (110 g/3.9 oz.)

The cocoa tree grows in the equatorial regions of Central and South America, Africa and India. After the cocoa beans are harvested, they are fermented to remove bitterness and develop flavor. They are then dried and roasted. Baking cocoa (cocoa powder) is unsweetened and less fatty than other forms of chocolate. It is produced by a cocoa press, which extracts the cocoa butter from the roasted beans. The resulting dry cakes of cocoa are then ground into powder.

Watkins is proud to offer this classic pure cocoa in our fine tradition of quality. Dark and full-flavored, our natural-processed baking cocoa is the best you could use for baking!

- Use whenever recipes call for cocoa; taste the difference!
- In recipes that call for unsweetened chocolate, simply substitute 3 tablespoons (45 mL) of Baking Cocoa plus 1 tablespoon (15 mL) unsalted butter for each 1 oz (30 g) of unsweetened chocolate.
- To substitute for one 6-oz (170 g) bag of semi-sweet chocolate morsels, substitute 6 tbsp (90 mL) Baking Cocoa, 7 tbsp (100 mL) granulated sugar, and 1/4 cup (60 mL) solid vegetable shortening.
- Unsweetened cocoa is a terrific addition to chili. This may seem strange, but chocolate actually has a long tradition of similar use in Mexico.



Watkins Cocoa Brownies

- 1/2 cup/125 mL (1 stick) butter
- 1 cup/250 mL sugar
- 2 eggs
- 1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
- 1/3 cup/80 mL **Watkins Baking Cocoa**
- 1/2 cup/125 mL all-purpose flour
- 1/4 tsp/1.2 mL salt
- 1/4 tsp/1.2 mL **Watkins Baking Powder**

- 4 tbsp/60 mL (1/2 stick) butter, softened
- 1/4 cup/60 mL **Watkins Baking Cocoa**
- 1 tbsp/15 mL light corn syrup or honey
- 1 tsp/5 mL **Watkins Original Double-Strength Vanilla**
- 1 cup/250 mL confectioner's sugar

Preheat oven to 350°F/175°C. Spray (with **Watkins Cooking Spray**) and flour an 8-inch/20-cm square pan. In a large saucepan, melt the first stick of butter. Remove from heat and stir in sugar, eggs and 1 tsp vanilla. Beat in the 1/3 cup cocoa, flour, salt and baking powder. Spread batter into prepared pan. Bake in preheated oven for 25 to 30 minutes. Do not overbake.

Meanwhile, combine remaining ingredients to make frosting. Frost brownies while still warm.

Makes 16 brownies, 1 per serving.