

ORGANIC INGREDIENT: Chocolate (stone-ground in our kitchen from raw cacao nibs). We freshly stone grind this unsweetened chocolate, with a sincere intent to maintain life energy and protect vital nutrients for healthful, delicious chocolate fulfillment. To soften, with lid on: set where warm or in sun or in steamer above water so iar is away from burner, under 150° (to keep chocolate under 120°) for less than 20 minutes\*. This unsweetened chocolate may be used in your favorite baking, molé sauce and other chocolate recipes (1 tbsp = 1 oz baking square). For the ultimate chocolate milk, put in blender with water and sweetener and any Rejuvenative Foods Fresh Raw Nut Butter. Recipes & health facts at EGAN ARTISAN: For use in baking, molé and chocolale recipes Optionally add fruit (banana, papaya, blueberries, etc.) and maybe



www.rejuvenative.com

\*www.cocoadream.com

**SUPERIOR QUALITY.** Satisfaction Guaranteed or Your Money Back. (See our web site)