**ORGANIC INGREDIENT:** Peruvian chocolate (stone-ground in our kitchen).

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° for less than 20 minutes\*. This unsweetened chocolate may be used in your favorite baking, molé sauce and other chocolate recipes (I tbsp = I oz baking square) For the ultimate chocolate milk, put in blender with water and Unsweetened sweetener and any Rejuvenative Foods Fresh Raw Nut Butter. Recipes & health facts at For use in baking, molé and chocolate recipes Optionally add fruit (banana, papaya, blueberries, etc.) and maybe FREE OF FLAVORINGS, ADDITIVES, GMOs AND GLUTEN a little cayenne, mint or health salt for extra pizzazz\*.



4 0

NetWt.4 oz (114g)

eiuvenative Foods

**100% ORGANIC** 

FRESH-MADE PURE

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