



Chocolate



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Ingredients:

200 g.	Milk Powder
100 g.	Drinking Chocolate Powder
2 tbsp.	Cocoa Powder
¼ cup	Un-salted Butter
1 cup	Sugar
¾ cup	Water
1-2 tsp.	Oil for pan greasing

Method:

1. First grind Milk powder using a coffee grinder.
2. Mix 200 g. milk powder, 100 g. drinking chocolate powder and 2 tbsp. cocoa powder.
3. Mix ¾ cup water and 1 cup sugar in a non-stick pan and make sugar syrup - one string or 215F/102C on Candy thermometer.
4. Turn the heat off and add ¼ cup butter into the pan.
5. Once the butter is melted, add all powder mixture from #2.
6. Mix well until uniform mixture is formed.
7. Apply 1-2 tsp. of oil to grease a pan.
8. Transfer mixture into this pan or candy mold for various shapes/sizes and allow it to cool.