

APPLICATIONS

MicroDried® ingredients work great in **confectionary applications** - including enrobing, panning, inclusions for fillings, bars, coatings and toppings for bark, truffles and more. MicroDried ingredients are 100% whole fruit or vegetable with no added ingredients, are low in moisture, and certified Ready-to-Eat. Our fragments give texture and piece identity for bark surfaces. Our whole powders disperse evenly for a coating, and can also be used in a variety of other chocolate applications to give a bright pop of color and flavor. Our whole pieces sustain their structure in our process so that they can easily be dipped or coated. Find out more about MicroDried products by contacting us!

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White Chocolate Orange Cranberry Spice Bark

- 10 oz good quality melting white chocolate
- 2 tablespoons MicroDried Cranberry Fragments
- 2 tablespoons MicroDried Orange Fragments
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cloves

Instructions:

1. Prepare a large baking pan with parchment paper. Set aside.
2. Add white chocolate to a large microwave-safe bowl. Heat the chocolate in 30 second increments, stirring at each turn. This may take 2+ minutes. Be careful not to burn the chocolate.
3. Once chocolate is completely melted, carefully pour about 3/4 of the chocolate onto the parchment paper. Spread into an even layer. It will not cover the entire pan, spread until desired thickness is achieved. Sprinkle evenly with the cranberry and orange fragments.
4. Add the cinnamon, nutmeg, and cloves to the remaining white chocolate. Use a whisk to stir all ingredients together until mixture is smooth and free of lumps.
5. Dollop the spiced mixture onto the white chocolate. Run a dowel or toothpick through the two kinds of chocolate in a circular motion to achieve a decorative swirl pattern.
6. Place chocolate in refrigerator until set, about 1-2 hours. Break or cut into pieces and serve.

Dark Chocolate Cherry Hearts

- 16 oz good quality melting dark chocolate
- 4 tablespoons MicroDried Red Tart Cherry Powder, separated
- Coarse salt
- Heart-shaped silicone mold



Instructions:

1. Add chocolate to a large microwave-safe bowl. Heat the chocolate in 30 second increments, stirring at each turn. This may take 2+ minutes. Be careful not to burn the chocolate.
2. Add two tablespoons of red tart cherry powder to the melted chocolate. Stir until combined.
3. Carefully spoon the chocolate mixture into the silicone mold.
4. Sprinkle the top of each with the remaining red tart cherry powder and coarse salt.
5. Place mold in refrigerator until set, about 1-2 hours. Carefully pop out of mold and enjoy. Store any leftovers in the refrigerator.



White Chocolate Strawberry Coated Cookies

- 10 oz good quality melting white chocolate
- 2 tablespoons MicroDried Strawberry Powder
- 1 package of your favorite cookie (Chocolate cream or peanut butter cream is recommended)
- 1/4 cup heart-shaped sprinkles

Instructions:

1. Prepare a large baking sheet with parchment paper. Set aside.
2. Add white chocolate to a large microwave-safe bowl. Heat the chocolate in 30 second increments, stirring at each turn. This may take 2+ minutes. Be careful not to burn the chocolate.
3. Add strawberry powder and mix until combined. Use a fork to dip each cookie in the chocolate mixture. Place on prepared baking sheet.
4. Add sprinkles to the top of each cookie. Let sit until the chocolate has set. They can be placed in the refrigerator as well.
5. Store any leftovers in an airtight container for up to one week.