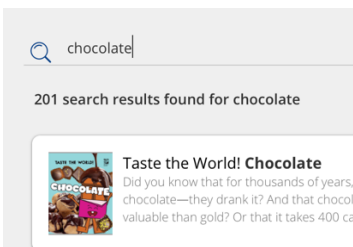
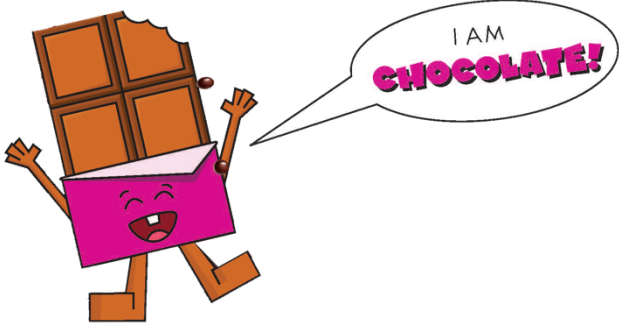


DID YOU KNOW that cacao beans with the shells removed are called **nibs**? The nibs will become chocolate.

## Try out this recipe!

1. Open the search function
2. Type "Taste the World"
3. Pick **Chocolate**
4. Read about the history of chocolate.
5. Find the **chocolate brownies** recipe.
6. Make the recipe and enjoy the chocolate treat with your family.



**CHOCOLATE GOES BEYOND THE BAR**

As the taste and texture of chocolate became more refined, the possibilities for its use greatly increased. Today, the sweet taste of chocolate can be added to just about anything. It can be whipped into frosting or baked into a cupcake or even hardened as a covering over pretzels. What would an ice cream sundae be without a velvety smooth hot fudge sauce?

**DID YOU KNOW?** that the term s'more is a shortened form of the words "some more"? The tasty treat made of graham crackers, a toasted marshmallow, and a chocolate bar was supposedly invented in 1925 by a Girl Scout troop! The Hershey Company makes enough chocolate bars a year to produce over 740 million s'mores.

**MORE FLAVOR!**  
Coffee is the perfect complement to chocolate. A little bit of coffee will give chocolate an extra boost of flavor without adding a coffee taste!

**CHOCOLATE BROWNIES** Makes 16 squares

**INGREDIENTS**

1/2 cup cocoa powder	1 tsp. vanilla extract
1 cup flour	1 1/2 cups sugar
1/2 cup melted butter, melted	3 eggs
1/2 cup room temperature coffee	

**STEPS**

1. Preheat the oven to 350 °F (175 °C). Line an 8-inch x 8-inch baking pan with aluminum foil; make sure foil overlaps sides.
2. Mix cocoa and flour in a bowl.
3. In a large bowl, stir together melted butter, coffee, vanilla, and sugar. Whisk in eggs for about a minute. All the whisking will result in a crackly top. Slowly stir the flour and cocoa into the butter mixture just until combined. Over mixing at this stage will create air pockets, resulting in cake-like brownies. Pour batter into the lined baking pan and smooth out the top.
4. Bake at 350 °F (175 °C) for 30 to 35 minutes, or until a toothpick inserted in the center comes out clean. For more cake-like brownies, the toothpick should come out with some batter on it. Let brownies cool completely in the pan, then cut into 4 rows of 4 squares.

**TASTE THE WORLD! CHOCOLATE**

Choc it up for yourself!

**MISTAKEN IDENTITY!**  
German chocolate cake did not come from Germany. It was invented by an American baker named Sam German.

## Food Facts:



For thousands of years, people did not eat chocolate - they drank it.



Chocolate was once more valuable than gold.

