

How to Make Homemade Chocolate Bars

Detail Introduction :

Nowadays, chocolate bars have become a more popular food in the market, especially many girls like them. Most of the chocolate bars sold on the market are produced by the Chocolate Bar Machine. This equipment can produce chocolates with different flavors and various shapes. Great, consumers have many choices.

However, in order to save costs and pursue profits, some processing plants may cut corners during production. Some chocolate bars on the market are not up to the required quality, and eating may cause adverse effects on the body. In fact, in addition to buying chocolate bars directly, we can also make chocolate bars by ourselves. The ones made by ourselves are safe to eat. Here is a method for making chocolate



How to make a chocolate bar:

1. First, prepare the required ingredients: low-gluten flour, milk powder, butter, eggs, powdered sugar, grass, dark chocolate, and chocolate rice.
2. Let the butter soften at room temperature. If it is not easy to soften at room temperature, you can use a thermos to heat it up a little bit. After softening, add powdered sugar, then mix it with a rubber spatula, then mix well.
3. Beat the eggs into egg liquid, and then add them to the container of step one in a small amount of oil and mix them evenly, then add 5 grams of essence grass and mix well.
4. Next, sift in all the prepared powders. This step will take some time. You can prepare them in advance, then use a plastic knife to mix them evenly.

5. Knead the flour into a dough, put it in a fresh-keeping bag, and roll it into thin slices. Be careful not too thick, about five millimeters is appropriate, and then place in the lower part of the refrigerator to until hard.

6. After cooling, take it out and cut it into a small stick shape of about one centimeter, then put it in a paper baking tray at 170 degrees and bake for about 20 minutes. The temperature of the oven depends on your own home. After baking, put the sticks on the grid to cool.

7. Heat the chocolate in a small basin to melt it. After it has melted, pour it into the cup, insert the cooled sticks into it, and dip it into the chocolate sauce.

8. Then take it out and put some chocolate rice grains as decoration to make the chocolate bar colorful. That our chocolate bar is ready.

Homemade chocolate bars can add anything you like, such as nuts, cocoa nibs, candied peanuts, crushed candies, crushed biscuits, etc. These can give the chocolate bar a unique taste and you can also enjoy a wonderful taste. You can also use your creativity to make chocolate delicacies of different shapes and different flavors, which will be very interesting.



The biggest advantage of homemade chocolate bar is that it is healthy and harmless. You can eat it with confidence. Of course, you will not add other harmful ingredients to the body, and you can also make according to your own preferences and tastes. The production process is also very interesting. If you are interested, do it yourself, but be careful not to do too much at a time, otherwise it will break and cause trouble. You can store it in the refrigerator if you can't finish it.

If you don't have time to make it, you can buy it directly. When choosing, you should pay attention to high-quality, healthy and quality-guaranteed products. Generally, the chocolate bars made by Chocolate Machine are very high-quality, because the equipment is very advanced, the whole machine is made of stainless steel, and the food produced meets food safety and sanitation standards, so people can buy with confidence.