

DIY

Ice Cream Coating

Made with
Cargill Cocoa & Chocolate Ingredients



See reverse for instructions to make your own!



You Can Do It Too!

You'll Need To Use:

75% Chocolate or Confectionery Coating* of Your Choice

25% Coconut Oil (76 Degree)

* Substitute Soybean or Canola Oil if Using Confectionery Coating

Flavor to Taste (Optional)

Lorann Oils & Flavors Recommended

You'll Need To Do:

Melt Chocolate or Confectionery Coatings Thoroughly (95-100°F)

Add Oil

Add Flavor As Desired

ENJOY!

Wilbur
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MERCKENS®
CHOCOLATE SINCE 1921

PETER'S® CHOCOLATE
THE MARK OF DISTINCTION®

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