

no. 056

chocolate; UNSWEETENED

(chaw-kuh-lit) *noun*.

1. pure chocolate mixed with fat to produce a solid
2. also known as *bakers*

no. 054

chocolate; WHITE

(chaw-kuh-lit) *noun*.

1. a chocolate derivative econsisting of cocoa butter, sugar and milk solids

no. 052

chocolate; DARK

(chaw-kuh-lit) *noun*.

1. slightly bitter chocolate, of a deep brown color, without added milk

no. 051

chocolate; MILK

(chaw-kuh-lit) *noun*.

1. solid chocolate made with the addition of milk

no. 160

dried fruit; MIXED BERRIES

(drahyd froot) *noun*.

1. mixed berrieds from which the majority of the original water content has been removed

no. 043

flour; COCONUT

(flour-er) *noun*.

1. a soft flour produced from dried coconut meat

no. 055

chocolate; BITTERSWEET

(chaw-kuh-lit) *noun*.

1. a dark chocolate with (by definition in Swiss usage) half as much sugar as cocoa

no. 053

chocolate; SEMISWEET

(chaw-kuh-lit) *noun*.

1. chocolate liquor with cocoa butter and small amounts of sugar and vanilla

no. 050

cocoa;

(koh-koh) *noun*.

1. a powder made from the roasted, husked and ground seeds of the cacao

no. 161

dried fruit; CRANBERRIES

(drahyd froot) *noun*.

1. cranberries from which the majority of the original water content has been removed