

Chocolate Chips

“A little of this and that”

Uncommonly
Chocolate

“May your life be filled, as mine has been, with love and laughter; and remember, when things are rough all you need is...Chocolate.”

Geraldine Solon;

Chocolicious

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Seasonal Goodies

To honor Mom, why don't you make her some of these elegant, yet crazy simple [Dark Chocolate Almond Joy Truffles](#), brought to you, courtesy of The Little Epicurean.

They contain four simple ingredients: unsweetened, shredded coconut; sweetened condensed milk; toasted almonds and dark chocolate. And they're a snap to make. Here's the [recipe](#).

Note: Real chocolate needs to be tempered to look. If you don't temper it, you'll need to refrigerate the truffles to harden the chocolate coating. Plus it'll dry with white or yellow streaks. However, if you don't want to bother with tempering the chocolate, use chocolate-flavored coating instead. It tastes delicious and doesn't have the same temperature requirements that tempering chocolate does. You can find it in the baking aisle at the grocery store, or at craft and hobby stores, i.e. Hobby Lobby or Michael's.



Did you know?...

So, you think you know a thing or two about chocolate? Take this fun quiz to test your knowledge. I'll bet you'll learn at least one new fun fact! Click [here](#).

Chocolate Chuckles

There was a piece of chocolate cake in the fridge with a note attached: “Don't eat me.”

Now there's an empty plate with another note: “Don't tell me what to do!”



Chocolate Trivia

- Chocolate is more effective than codeine in reducing coughs.
- Chocolate magnate, Milton Hershey, canceled his reservations on the Titanic due to last-minute business matters.
- Research published in journal *Nature Neuroscience* shows that inhaling the fragrance of chocolate increases the amount of theta brain waves in the brain, which in turn promotes relaxation. Just *smelling* chocolate is good for you!

What's New at Uncommonly Chocolate

I "found" the perfect simple chocolate cake, which was hiding in plain sight my whole life. Click [here](#) for the story and the recipe.



One more thing...

Hershey, that famous chocolate company based in Pennsylvania, has opened a facility devoted to helping patrons "melt" their cares away on a chocolate cloud. Melt Spa, located at 11 East Chocolate Ave. (of course) offers treatments and packages with names that are good enough to eat, such as the Dark Chocolate Package, the Cuban Rose Package, and the Warming Ginger Seasonal Collection.

For example, among the Dark Chocolate offerings are the Dark Chocolate Body Wrap, the Dark Chocolate Sugar Scrub, and the Dark Chocolate Immersion. (Drowning in chocolate takes on a whole new meaning.)

Other services include facials, massages and salon services such as haircuts and styling, makeup application and manicures/pedicures.

MeltSpa caters to individuals and groups, and they offer luxury spa products for home use, too. And for Mother's Day, spend \$200 or more in gift cards and receive a \$25 spa credit for yourself!

Contact MeltSpa at **855-500-2366**

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