



TIPS for your Diabetic Kitchen HAZELNUT COCOA SPREAD:

STORAGE:

- Do **NOT** store in the refrigerator.
- Store on the counter or in the cupboard. Room temperature.

OTHER TIPS:

If you happen to receive it when the outside temperature is over 90 degrees, let it sit on the counter overnight and you will have your luscious spread consistency back in the morning.

WAYS TO ENJOY IT:

My favorite way to eat it is with a spoon! Ok, maybe on a strawberry too.

And on our pancakes. I warm the spread with a touch of cream and then it will be a little runnier than a spread.

Grandson Nolan came up with his yummy recipe: Cinnamon graham cracker slathered with our Hazelnut Cocoa Spread topped with a thin slice of apple and sprinkled with cinnamon.

Grandson Nathan came up with drizzling warmed Hazelnut Cocoa spread on popcorn. Then popping in the freezer for a couple minutes to help the spread not be as messy to eat.

Yes, the graham cracker and popcorn makes it a little higher carb for a diabetic but what delish guilt free snacks for your kids or grandchildren to enjoy.

But the most unforgettable way is to bake our Chocolate Cake Mix and top it with this frosting recipe:

CHOCOLATE HAZELNUT BUTTERCREAM FROSTING

One batch of this buttercream will generously frost our cake or top a dozen cupcakes.

INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 cup Sugar4Diabetics, powdered (see notes how to powder)
- 2/3 cup Diabetic Kitchen Chocolate Hazelnut Spread
- 1 teaspoon pure vanilla extract
- Pinch kosher Salt
- 2 TBL heavy whipping cream

METHOD:

1. Beat together with a mixer the butter and powdered Sugar4Diabetics on low until well-blended. See Notes below on how to powder the granulated Sugar4Diabetics.
2. Add the Chocolate Hazelnut Spread and increase the speed to medium. Beat for two minutes.
3. Add the vanilla extract, salt and cream and mix for an additional 30 seconds.
4. Frost cake or cupcakes when they are completely cool.

NOTES:

To powder the granulated Sugar4Diabetic pour into Nutri Bullet or blender and process until it's powdered. About 1 minute.

Best cake ever!

What's your favorite way to enjoy our spread?

What flavors do you add?

What do you serve it with?

And, of course, please contact us immediately if you have any questions or concerns at all.
<https://diabetickitchen.com/contact-us/>

I also have one small favor to ask you, if you could take just a couple of seconds and provide feedback on your buying experience with us, it would be greatly appreciated. We take all feedback seriously and want to ensure orders are processed promptly and shipments arrive as promised. You can provide feedback by going to:

<https://shop.diabetickitchen.com/products/diabetic-kitchen-sugar-free-hazelnut-chocolate-spread/>

and scrolling to the bottom of the page to the Reviews section where you can click Write A Review.

Please let us know if we can help further. As always, thanks for supporting our site 😊

Lisa Johnson

Diabetic Kitchen