

Chocolate-Coated Cashew Balls



INGREDIENTS

	Control		WPC 80		Lactose	
	Grams	Usage Level (%)	Grams	Usage Level (%)	Grams	Usage Level (%)
Heavy cream	454	25.74	-	-	454	25.74
Coating chocolate*	450	25.51	450	26.21	450	25.51
Sugar, brown	310	17.57	310	18.05	210	11.90
Sugar, white	310	17.57	310	18.05	210	11.90
Cashew pieces	225	12.76	225	13.10	225	12.76
Water	-	-	225	13.10	-	-
Lactose	-	-	-	-	200	11.34
Butter	-	-	172	10.02	-	-
Vanilla extract	15	0.85	15	0.87	15	0.85
Whey protein concentrate, 80% protein (WPC 80)**	-	-	10	0.58	-	-
Total		100.00		100.00		100.00

*Chocolate should be real, not compound coating

**Hydrate WPC 80 by mixing the powder with 1/4 of water (2) and letting hydrate 15 minutes. Then add rest of water.


PREPARATION

1. **Bring sugars (and lactose) and cream (butter and WPC 80) to a boil, stirring. Stop stirring and boil to soft ball stage (114°C or 238°F). Cool in an ice-water bath, stirring occasionally, until 40°C (104°F).**
2. **Stir to induce crystallization and add vanilla and cashew pieces, holding some aside for the topping.**
3. **Transfer to sheet pan and allow to ripen. Refrigerate if necessary to thicken.**
4. **Roll into 15 g (0.5 oz) balls.**
5. **Temper chocolate. Roll balls twice in chocolate to coat. Top with chopped cashews.**

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NUTRITIONAL CONTENT

Per 100g	Control	WPC 80	Lactose
Calories	470kcal	460kcal	470kcal
Total Fat	28g	27g	28g
Saturated Fat	14g	13g	14g
Trans Fat	0g	0g	0g
Cholesterol	40mg	25mg	40mg
Total Carbohydrates	59g	60g	59g
Dietary Fiber	1g	1g	1g
Sugars	39g	41g	40g
Protein	5g	5g	5g
Calcium	55mg	45mg	51mg
Magnesium	41mg	41mg	41mg
Phosphorus	154mg	144mg	154mg
Potassium	270mg	260mg	260mg
Sodium	25mg	80mg	25mg
Iron	2mg	2mg	2mg
Vitamin A	432IU	290IU	432IU
Vitamin C	0mg	0mg	0mg

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

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