

# Chocolate Malt Chewy Candies



With a unique sweet malty flavor, indulge in these chocolate malt chewy candies that are high in protein and calcium content.

### Nutrition Content Per 100g:

Calories 340kcal; Total Fat 12g; Saturated Fat 8g; Trans Fat 0g; Cholesterol 40mg; Total Carbohydrates 39g; Dietary Fiber 11g; Sugars 18g; Protein 30g; Calcium 1727mg; Magnesium 113.7mg; Phosphorus 940mg; Potassium 413mg; Sodium 170mg; Iron 5mg; Vitamin A 807.92IU; Vitamin C 20.2mg

### Benefit of Using U.S. Dairy:

- Milk Protein Isolate adds dairy protein and calcium.

### Ingredients:

Chocolate Chips (Semi-sweet)	9.59g
Chocolate Malt Powder	16.52g
Isomaltooligosaccharides (Syrup 56%)	17.82g

<b>U.S. Milk Protein Isolate</b>	<b>30.02g</b>
Milk Minerals	4.37g
Coconut Oil	3.47g
Water	3.47g
Glycerin	4.37g
Vanilla	0.45g
<b>Total</b>	<b>90.00g</b>

### Preparation:

1. Melt chocolate chips.
2. Add Isomaltooligosaccharides, glycerin, water, vanilla, chocolate malt powder and coconut oil to the melted chocolate.
3. Heat fats and syrups to 50°C, ensuring that all sugar in the chocolate drink mix is dissolved.
4. Add milk minerals and stir until fully incorporated. Allow to cool slightly.
5. Add in milk protein isolate.
6. Stir until the protein is incorporated, about 1-2 minutes until a soft dough is formed. Avoid over-mixing.
7. Divide dough into 18g each and shape them into a candy ball.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: [www.ThinkUSADairy.org/SEAsia](http://www.ThinkUSADairy.org/SEAsia)