

Finding Luxury in the Simplicity of Homemade White Chocolate

Hannah Kaminsky, Bittersweet and My Sweet Vegan ~ Talk about irony. A few short years ago, you wouldn't have been able to get me to touch a block of white chocolate with a 10-foot pole, and now? Now it's become an incredible luxury, a culinary diamond in my eyes, and I've become completely enamored with its simple existence. Simple indeed ... the white stuff has no actual cocoa solids, and thus remains pale as freshly fallen snow. Most manufacturers add dry milk powder, trans-fatty hydrogenated oils, and other undesirable elements to their white chips and chunks, to increase shelf stability and augment their supplies of pricey cocoa butter...

Before you flip to the next interesting blog and pass this post over, let me venture a guess that you've never had real white chocolate. Made with cocoa butter, this stuff is like the nectar of the gods- Creamy, sweet, with some slightly floral notes in the background. It makes my heart flutter just thinking about it ...

Continue reading this post here on Bittersweet, including Hannah's dairy-free and vegan White Chocolate recipe and accompanying White Chocolate Mousse recipe. Tempted? You should be, just look at the Mousse:

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