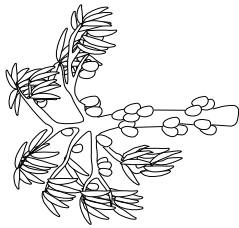


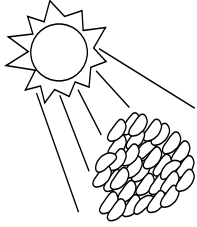
# Christina's Chocolate - Making Scrapbook



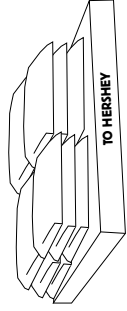
Cacao beans grow in pods.



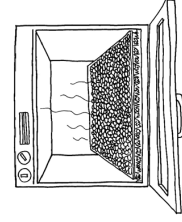
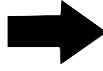
The pods are cut open.



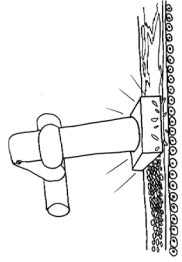
Beans dry in the sun.



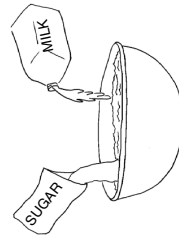
Bags of beans are shipped to Hershey.



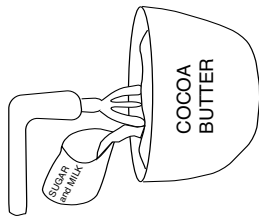
The beans are roasted.



The beans are crushed into a thin paste called chocolate liquor. The liquor is pressed to separate cocoa butter from cocoa solids.



Sugar and milk are mixed together and extra water is taken out.



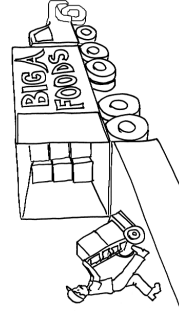
The milk/sugar mixture is added to the cocoa butter. The paste is conched and tempered.



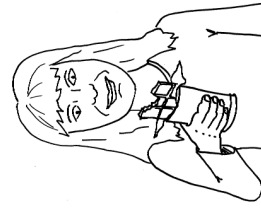
The chocolate is poured into a mold.



Chocolate is wrapped to keep it fresh.



The chocolate is shipped to stores.



This chocolate is delicious!