

Cacao Nibs (Loose Leaf)



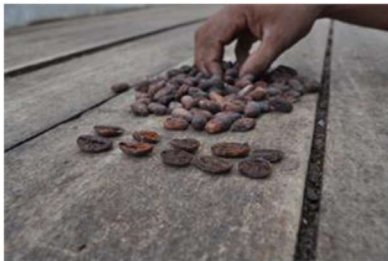
Description:

Cacao Nibs are created from pure, organic cacao beans, which are used to make chocolate. Davidson's recommends brewing a cup with nibs and cacao bliss loose leaf tea after dinner for a healthy, delicious dessert alternative, or adding the nibs to yogurt, cereal, baking mix, bread mix or a milkshake instead. This is a caffeine-free blend in general, but since chocolate and cacao alike contain very minor natural stimulants like theobromine, it is labeled as caffeinated from a FDA food labeling standpoint.

Taste:

Davidson's Cacao Nibs provide that rich, bitter cocoa flavor that chocolate lovers enjoy.

Origin:



Originally, cacao shells were viewed as a waste product while the cacao beans and nibs went on to be made into chocolate. Additionally, cacao nibs are packed with antioxidants, amino acids, magnesium, iron, and zinc.

Ingredients:

Organic cacao nibs.

Brewing:

1. Bring fresh, filtered water to a boil.
2. Add 2 grams of tea to a infuser, or straight into an 8-oz. mug.
3. Pour the heated water into the mug.
4. Steep for 5-7 minutes.
5. Strain tea leaves, or take out the infuser.
6. Sip and enjoy Davidson's organic tea.