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## DIY Monster Chocolate Pops Kit to Launch for Limited Time

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Families looking for a fun Halloween activity have a unique new option: tinyB Monster Chocolate Pops, an at-home chocolate-popsicle making experience. This easy-to-use kit helps kids of all ages make monster, ghost, or mummy popsicles with creamy brigadeiro (Brazilian chocolate truffle) filling.

The limited edition kit contains everything needed to temper and mold chocolate popsicle shells, fill them with brigadeiro and cover them with colorful toppings, making it simple to make chocolate Halloween ghouls and let children, family, friends and co-workers express their creativity. Kits will be available exclusively online starting on Sept. 5.

“We’ve had such a great reception for our DIY brigadeiro kits, we decided to make a Halloween monster version,” said tinyB Chocolate founder Renata Stoica, who uses her Brazilian family recipe to make tinyB brigadeiros. “The kits are a fun at-home activity for families and a great team-building activity in corporate settings. Besides, shouldn’t everyone know how to make a Monster Pop?!”

The one-of-a-kind popsicle kit comes with pouches of dark and white chocolate (used to make the outside of the popsicle) and 4 ounces of dark chocolate brigadeiro and pumpkin spice latte brigadeiro for the inside. The kit also



includes an array of spooky decorative toppings like googly eyes, colorful sprinkles, nuts, popsicle sticks and a silicone popsicle mold.

tinyB Monster Chocolate Pops are gluten-free and preservative-free. Each kit makes four complete popsicles and retails for \$59. Supplies are limited and orders will be fulfilled on a first come, first served basis.

San Francisco-based chocolatier tinyB Chocolate specializes in making brigadeiros, extraordinary Brazilian truffles that are adored the world over. Family-owned and operated, tinyB Chocolate makes its authentic brigadeiros fresh to order.

Stoica's recipe strikes a perfect balance — avoiding the bitterness of dark chocolate or the sweetness of extra sugar. Perfect as gifts or wedding favors, tinyB brigadeiros are handcrafted, beautifully packaged and delivered within two days anywhere in the continental United States.

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