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Science . Beans to Chocolate. By Lisa M. Herrington. Grades. 1-2 Beans to Chocolate by Lisa M. Herrington | Scholastic This video is unavailable. Watch Queue Queue. Watch Queue Queue Beans to Chocolate (Rookie Read-About Science (Paperback)) Opening line/sentence: Chocolate is made from cacao beans. Brief Book Summary : This is a short detailed how-to-book explaining to young children how chocolate is made from cacao beans. The process starts from grinding down cacao beans to adding additional material to the grinded cacao beans to ultimately forming smooth yummy chocolate. Beans to Chocolate by Inez Snyder - Goodreads Beans to Chocolate (Rookie Read-About Science: How Things Are Made) by Lisa M. Herrington The Best Way to See a Shark (Rookie Read-About Science: Animals) by Allan Fowler The Biggest Animal Ever (Rookie Read-About Science: Animals) by Allan Fowler Rookie Read-About Science | Series | Library Thing Rookie Chocolate is a mission-based small batch chocolate maker. We make bean-to-bar

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From tropical cacao fields to the chocolate factory, "Beans to Chocolate" gives kids an inside look at the exciting process from start to finish.

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