



Abstract of the disclosure:

The present invention provides a process for producing confectionery highly stable to heat which can be eaten without being deformed, becoming sticky at the surface or sticking to each other while maintaining the original mouthfeel of chocolate. As a result of the present inventors' intensive studied, it has been found out that a process for producing confectionery highly stable to heat can be provided by making the surface of a refined chocolate paste absorb moisture or bringing chocolate into contact with a moisture-containing food material, and then baking.