

Loacker Classic Double Chocolate Wafers: Why Double

From the teas.co.uk wiki

Loacker Classic Double Chocolate Wafers: Why Double, in summary: Double means chocolate in both the cream and the wafer sheets, which is how a light wafer gets any cocoa to register. It is uncoated, shatters cleanly, cannot be dunked and wants black coffee or an unsweetened strong tea.

Last reviewed by the teas.co.uk team in September 2026.

A wafer weighs almost nothing, so a [chocolate](#) wafer has a problem: there is very little mass for the cocoa to live in. The Double Chocolate Classic answers it by putting chocolate into the sheets as well as the cream.

Chocolate in the sheets and the cream

Every Loacker Classic is built the same way: three crisp wafers around two layers of cream. In the Double Chocolate version, cocoa goes into the wafer sheets as well as the filling, and that is the meaning of double on the pack. Nothing is coated on the outside, so it eats dry and airy rather than rich, and each wafer is gone in a few bites.

What decides the quality of any wafer is less the flavour than the construction. Thin sheets with the cream spread evenly between them give a clean shatter and the same taste from edge to centre; a thick sheet or one fat seam of filling gives a bend and a sugary middle with bland edges. Loacker is a wafer maker first, and the Classic is a plain, uncoated format, so a poor layer would have nowhere to hide.

Coffee first, tea if it is strong

This is the Loacker to set beside a black coffee. Its cocoa carries a faint dry bitterness under the sugar, and an unsweetened espresso or a black filter meets that directly. A sweetened drink alongside flattens the chocolate, and [hot chocolate](#) is the worst choice of all, because it swamps the wafer's own cocoa entirely. Keep the coffee strong and leave the sugar bowl alone.

If you would rather have tea, pick a strong breakfast blend, brewed properly and taken without sugar. A light, dry wafer needs a cup with body behind it rather than a delicate one. Whatever is in the cup, do not [dunk](#): a wafer has no crumb to draw liquid in gradually, so it takes on tea all at once and collapses before it reaches

your mouth.

Choosing between the three Classics

We stock three 90g Classic packs from Loacker. Napolitaner Hazelnut is the easiest of the three with tea, particularly a malty one; Vanilla suits an [Earl Grey](#), where the bergamot has room; Double Chocolate is the one that wants coffee. If you are buying one pack to find out whether Loacker suits you and you drink coffee, this is the one to start with.

Loacker was founded in 1925, when the pastry maker Alfons Loacker set up his own bakehouse in Bolzano. The bakery moved up to Auna di Sotto on the Renon plateau in 1974, a thousand metres above sea level, and a second site followed at Heinfels in East Tyrol in 1999. It is still a family business, and 2025 marked its hundredth year.

The packs we stock

- [Loacker Classic Double Chocolate Wafers, 90g](#) (barcode 8000380192670)

What to drink with it

- [L'Or Espresso Ristretto Intensity 11 Coffee, 40 Pods 208g](#): A short, intense espresso is the natural partner, its bitterness meeting the cocoa in the sheets and cream.
- [Kenco Smooth Instant Coffee Paper Refill, 150g](#): An everyday black instant for two wafers at the desk in the middle of the afternoon.
- [Yorkshire Tea Original Loose Leaf Tea, 250g](#): A strong pot of loose breakfast tea, taken without sugar, has the body a dry wafer wants.
- [Hyson Premium Breakfast Tea, 100 Tea Bags 180g](#): An [English breakfast](#) bag brewed strong for the tea drinker's version of the pairing.

Elsewhere in the Loacker range

- [Loacker Classic Napolitaner Hazelnut Wafers, 90g](#)
- [Loacker Classic Vanilla Wafers, 90g](#)

The full range is on the [Loacker brand page](#).

FAQ

What does double chocolate mean on a Loacker Classic? The chocolate is in both the cream and the wafer sheets, rather than in the filling alone.

Can you dunk Loacker wafers? No. A wafer soaks up liquid all at once and falls apart, so keep it beside the cup.

How should I store an open pack? Sealed, dry and at room temperature. Wafers soften quickly in a humid kitchen and do not crisp up again, so keep them out of the fridge and somewhere dry.

What is the best drink with it? An unsweetened black coffee or espresso; a strong tea without sugar also works well.

How big is the pack? It is a 90g pack, one of three Loacker Classic flavours we stock in that size.

Curator's note: Two of these and a short black coffee at four o'clock, then close the pack. It is a small treat that knows its size, and it is better for it. Lee, teas.co.uk, Tunbridge Wells.

In short: Loacker Classic Double Chocolate Wafers: Why Double

Field	Detail
Brand	Loacker
Packs we stock	90g
Category	Wafers
Dunkable	No, keep it beside the cup
Best with	An unsweetened black coffee
Store	Sealed, dry, out of the fridge

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- [Tea Pairing Principles: Reason, Don't Memorise](#)
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