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USING CANDY MOLDS

Follow these easy step-by-step directions to make any of the novelty shapes in chocolate, rainbow coatings or sugar. Using candy or sucker molds is simple and so much fun that the children can help.

TO MOLD CHOCOLATE:

To prepare chocolate for molding follow these few simple steps:

- 1) Heat chocolate to between 100°F and 110°F over INDIRECT heat. A double boiler on low heat works well.
- 2) Cool gradually to 90°F.
- 3) Add 3% to 4% shaved chocolate and reduce heat slightly.
- 4) When all the shaved chocolate is melted this batch should be properly seeded and ready for molding.
- 5) Maintain the chocolate at 86°F to 88°F for molding.

BEST RESULTS will be obtained when chocolate is kept under constant agitation.

To mold using CLOSED BOTTOM Molds:

- 1) Prepare chocolate for molding as outlined.
- 2) Open mold and deposit chocolate in one half only.
- 3) Close mold and fasten with clips; then, rotate until all parts of the mold are coated and air bubbles are gone.
- 4) Set mold aside to cool, occasionally turning the mold to provide a uniform coating.
- 5) The mold will be ready to be demolded when it has a frosted appearance.
- 6) Open the mold and remove chocolate.

To mold using OPEN BOTTOM Molds:

- 1) Clip mold together, invert and fill using prepared chocolate.
- 2) Set aside to cool.
- 3) Remove clips and open mold, then remove chocolate when the mold has a frosty appearance.

To mold using FLAT Molds:

- 1) Fill cavities with prepared chocolate, jiggle slightly to shake out air bubbles, and set aside to cool.
- 2) Remove chocolate when mold has a frosty appearance.

TO MOLD USING RAINBOW COATINGS:

To prepare coatings for molding follow these steps:

- 1) Heat coatings to 115°F over gently INDIRECT heat.
- 2) Cool slowly to 93°F.

To mold using Rainbow Coatings simply follow same instructions as used for molding chocolate.

RECIPE FOR ROYAL ICING:

Combine: three egg whites (room temperature) with four cups of sifted icing sugar and one-half teaspoon Cream of Tartar and beat at high speed for seven to ten minutes.

Royal icing dries quickly. Keep it covered with a damp cloth while using. To thin for painting sugar-molded figures, separate and color icing first in desired colors. Then thin each batch with a few drops of

water, stirring by hand only. Spoon out a bit of the icing and let it drop back into the container to test for consistency. When it flows back into the mixture and disappears without a trace by the count of ten it is the perfect consistency for painting.

* Mix two cups of granulated white sugar with four teaspoons of water, or, for fine detail, two cups of superfine (icing) sugar with three and one-half teaspoons of water. Mix by hand for about a minute, or until ALL the sugar is moistened and the mixture feels and packs together like wet sand. To prevent it drying out simply cover with a damp cloth.



* Pack the sugar mixture into molds firmly and scrape off excess with a knife or spatula. It is helpful to dust the molds with cornstarch to prevent sticking.

* Immediately unmold! Place a piece of cardboard or flat plate over the mold, turn it over and gently lift the mold off.



* Let the sugar figure dry hard before touching. It will air-dry hard as a cube of sugar in about five hours, in about ten minutes if placed in a 200°F oven.

* To paint your molded figure, use thinned Royal Icing tinted and a small art brush. Paint one color at a time and let dry before adding another.



CARE OF CANDY MOLDS

Molds are manufactured from government approved food grade plastics. To care for your molds follow these easy steps:

- 1) Wash with a soft cloth in clear warm water. Do not exceed 140°F!
- 2) DO NOT use a cleanser - mild soap may be used sparingly. Avoid scratching the inside surface of the molds.
- 3) Rinse in clear cool water.
- 4) Dry and store in a cool dry location.
- 5) Use the molds at room temperature.

THE FOLLOWING TYPES OF CHOCOLATES ARE AVAILABLE FOR MAKING MOLDS:

- * WAFERS milk, Dark, WHITE & Assorted Colors & FLAVORS
- * SEMI SWEET & MILK CHOCOLATE SLAB
- * WHITE CHOCOLATE SLAB
- * SUGAR FREE BUTTONS OR SLAB