

Modeling Chocolate

Hot Hands Recipe

INGREDIENTS

- 2 lbs confectionery chocolate
- 1 cup light corn syrup
- Optional: powdered food coloring, dissolved into the corn syrup

DIRECTIONS

1. Melt the chocolate in a double boiler, gently over simmering heat, or in the microwave in short increments.
2. Warm the corn syrup in the microwave for 45 seconds.
3. Fold the corn syrup into the white chocolate, no more than 30 stirs. Over stirring will work the cocoa butter right out of the mixture, causing the chocolate to become dry and grainy.
4. Cover the bottom of a sheet pan with a strip of cling wrap, or a silpat, or other non-stick surface.
5. Spread the chocolate gently and evenly across the pan.
6. Allow to set overnight.
7. Wrap tightly in cling wrap and store in an airtight container to prevent drying.

Cold Hands Cold Weather Recipe

INGREDIENTS

- 2 lbs confectionery chocolate
- 1½ cups plus 3 tbs light corn syrup
- Optional: powdered food coloring, dissolved into the corn syrup

DIRECTIONS

1. Melt the chocolate in a double boiler, gently over simmering heat, or in the microwave in short increments.
2. Warm the corn syrup in the microwave for 45 seconds.
3. Fold the corn syrup into the chocolate.
4. Cover the bottom of a sheet pan with a strip of cling wrap, or a silpat, or other non-stick surface.
5. Spread the chocolate gently and evenly across the pan.
6. Allow to set overnight.
7. Wrap tightly in cling wrap and store in an airtight container to prevent drying.

