



Directions For Melting Chocolate

Electric Frying Pan/Hot Plate Method

Set at 100°, Do not add water to the pan. Place chocolate in a Pyrex bowl or measuring cup and place directly onto heating surface. Stir often until the chocolate is melted and in liquid form. Chocolate can be melted this way for hours provided you stir it regularly, be careful not to over boil it.

It is now ready to pour or spoon into molds, be careful not to over fill the mold, it is easier and cleaner to add chocolate then it is to remove it.

Microwave Method

This is a quicker way to melt chocolate. Place chocolate into a Pyrex bowl or measuring cup, do not use plastic or Corningware type bowls as the heat generated may cause the chocolate to scorch or burn. Place in microwave for one minute on high. Microwave ovens are manufactured with different power wattages so heating time will vary depending on the wattage of your oven. After one minute check the chocolate and stir, it may be lumpy so stir it until it smooths out before you put it back in the oven. If further heating is necessary, heat at 30 second intervals until you get a smooth creamy consistence. It is now ready to pour or spoon into molds.

Tips

Don't over fill the molds, as mentioned earlier, it is easier to add then to remove.

When the molds are full, tap them on the table or counter to bring the air bubbles to the top.

Place in freezer from 5 to 10 minutes depending on the thickness of the chocolate. Over freezing will cause the chocolate to become brittle and crack. Next pop the chocolate onto cookie sheets or paper towels. Allow time to come to room temperature before wrapping in foil or boxing, this will prevent condensation from building up under the wrapper or box and on the chocolate.

You can add coloring and flavoring during the heating process.

If you plan on adding crispies, nuts or crunched candy to the chocolate do so after heating.

Do not store finished product in the freezer or refrigerator

Keep away from ants.....

Enjoy!

