

How to Use Chocolate Molds (Tips & Tricks)

Start with the mold of your choice (we recommend nautical, horse, or colonial themes), melted chocolate or candy melts, a squeeze bottle, and some wax paper. Put the approximate amount of candy melts that you'll need into your squeeze bottle, and heat the squeeze bottle in 15-second increments until the candies are fully melted. Shake the bottle gently to make sure there are no lumps. Don't overheat your chocolate, or you'll end up with lumps in your candy if it burns.

Don't grease your molds with any sprays, oils, butter, or shortenings. Squeeze the bottle into your candy mold. Only squeeze directly in the center of the mold, and don't move your bottle around. Stop squeezing your bottle when the cavity is about $\frac{3}{4}$ of the way full, and don't try to fill in the corners, or you'll make a blob on the backside when the candy has hardened. Don't overfill your molds. If you have very fine lines or multiple colors that you want to add delicately, use a fine-tipped paintbrush before squeezing in the rest of the chocolate (as seen in photo).



Hold the edge of the mold and tap it up and down gently a couple times on the table. The chocolate will go into the corners and settle, getting rid of air bubbles. Once all your cavities are filled, put the mold in the freezer for 10 to 15 minutes, or until the chocolate hardens. Don't remove chocolate pieces before they have fully hardened, or they will melt.

Once they are hardened, take them out of the freezer. Don't use spoons or spatulas to remove your candy from molds. Instead, place a sheet of wax paper on your table, and gently flip your candy mold upside down. Tap the top of the mold gently, and the pieces will just fall out. Store in a sealed container on sheets of wax paper. These candies can last for months and can be used as small decorations for cupcake toppers, or as single candies on their own.

Adapted from *Cake Journal*, and modified by Leah Angstman.