

Cool The Chocolate:

The cooler the place --the less time it will take to harden the chocolate. Put the filled mold into the freezer (on a flat surface). Small candies or bite size items will be ready to remove in about 5 minutes; standard larger pieces in about 10. Leaving it in the freezer longer than necessary is no problem at all (better too long than not enough!). If you must, you can use the refrigerator instead of the freezer. However, using a freezer "quick cools" the chocolate and has the advantages of making it easier to remove the chocolate from the mold and gives a better, shiny surface finish. Also, if you cool in a refrigerator it will take about 3 times longer to cool sufficiently. You will know when the chocolates are ready to be released by looking at the back side of the mold. The chocolate will have pulled away from the mold slightly and the cavity will appear grayish.

Removing Candy From Mold:

When you take the mold out of the freezer turn it upside down and gently tap it on the table. The candy should drop right out. This is usually all that you will need (you might have to gently tap your finger on the back of the cavity itself if the candy doesn't drop out right away). With chocolate that was cooled in the refrigerator you may need to push the candy from the mold. If the outside of the mold is still warm to the touch, it is not ready. If you are having trouble releasing the finished piece from the mold, it is not ready. Return it to the freezer or refrigerator for a few more minutes. Tilt mold with finished piece onto wax paper. When piece is room temperature, place in poly bag and tie with ribbon or twist tie.

Clean Up:

Remove excess chocolate from the containers and squeeze bottles while still melted, then set containers in freezer until the chocolate is hard. Flexible containers/squeeze bottles can then be taken out of the freezer and simply flexed....chocolate will separate cleanly.

Chocolate Molds Care:

DO NOT put plastic chocolate molds in the dishwasher. Molds are NOT dishwasher safe! Molds are only washed when too dirty to use. Plastic candy molds should be washed in lukewarm water. You may use a mild dish washing liquid if necessary. Be careful soap scum can mar the taste of the chocolate if not thoroughly removed. Do not soak molds, nor scour them. HOT WATER will discolor and warp molds. After washing, towel or drip dry; store flat. Most of the chocolate can be flaked off with a soft cloth. Use a soft dry cloth or 100% cotton batting (polyester leaves tiny "hairs" on the plastic) to wipe out the cavities after each use. After the finished chocolate is removed from the mold it leaves a light film of cocoa butter which is then polished by the soft cloth or batting and makes the next chocolate gleam even more. Store molds flat and in a cool place. If you are in a hurry to reuse the mold, it can be placed in the refrigerator or freezer for a few moments.

Save Unused Chocolate:

Store in a cool dry place, NOT in the refrigerator. Remember you can "reuse" chocolate literally hundreds of times! Chocolate can be melted over and over, so, if you have any leftovers (impossible!) you can put it in a container for future use. Store your chocolate in a cool dry place.



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Chocolate Molding History:

Chocolate molds have been around since chocolate consumption moved from drinking chocolate to eating chocolate. In the late 1800's creating fanciful chocolate molds of metal was at its height. Since then, time consuming and hand filled molds have been replaced by simplistic forms that lend themselves to volume production. The introduction of plastic molds revolutionized both the industrial and home markets. Now plastic molds, usually based on historical designs first done in metal, can be produced inexpensively. With these molds and materials, one can duplicate the kinds of molded objects found in the finest candy shops. Not only can they be made as good or better, but it can be done at little more than half the cost of purchasing the finished piece.

Chocolate Molds:

Chocolate molds CAN NOT be used for hard candy. The temperature of the hard candy mixture will melt your molds. Store molds flat and in a cool place.

How Much Chocolate To Start With:

An average lollipop uses 1 ounce. A bite sized 1/2 ounce. Therefore, since 16 ounces = 1 pound you will get about 16 lollipops or 32 bite size candies from a pound of chocolate. One of our standard size molds will require about 1/3 to 1/2 pound. Start with 1 pound.

Containers:

Use microwave and freezer safe containers for chocolate melting and handling. All such containers should be smooth, flexible plastic and always be dry.

Candy Melting Instructions:

The chocolate molds can be solid chocolate or filled with truffle or fondant centers. You can use any kind of chocolate and even color white chocolate. Prepare your chocolate for melting. If it is not already in pieces, break it up into small pieces. This will help it to melt quicker and more evenly. You can use a cutting board and a large sharp knife to do the job, or even grate it finely with a grater. To prepare the chocolate for molding, it must first be melted. Chocolate melts between 98 degrees to 100 degrees F. Avoid over heating chocolate. You can also get chocolate to shine more by adding a tablespoon of vegetable oil to the chocolate when it is melting.

Melting In The Microwave: (recommended)

Put 1 lb. of chocolate in a bowl. Microwave on half power for 1 minute, then stir [it will not all be melted at this point]. Do it again. Repeat the process until the chocolate is mixed well. When ready to use it will pour from a spoon like syrup. Remember don't overcook your chocolate. If chocolate becomes stiff before you are finished with project, replace bowl in microwave for 2 minute increments stirring each time until melted.

A really fast way to make chocolate molds is to use a disposable pastry bag. Fill it with the melts or small pieces of chocolate, tie off the open end with string and microwave on half power for 1 minute. Squeeze the bag. Continue every few minutes until all chocolate is melted. Cut off the tip of the bag and fill each up each mold cavity. This makes clean-up really easy and the left over chocolate is easy to scrape off the bag.

Melting In A Double Boiler:

Place water in bottom portion of double boiler and heat until water is boiling. Turn off heat. Put chocolate in top portion of the double boiler and stir until the chocolate is fully melted. Reheat as needed to keep the chocolate melted. Do not let the water in the bottom section of the double boiler touch the bottom of the top section. A very low heat can be maintained under the double boiler, but do not let the water boil. Should the water boil it would cook the coating, causing it to thicken and become unusable. Care should be taken that no liquids get into the melted coating (particularly water). For this reason do not place a lid on the double boiler over the melting coating, as moisture will form and drop into the coating, causing it to grain. Melting will be hastened if the coating is stirred occasionally. When the coating is completely melted, it is ready for molding. This will take around 15 minutes, so you need to be patient.

Flavors and Colors:

Flavors or colors may be added at this point, if desired. To flavor, you must use an oil based flavor. To color, do not use liquid food color as it contains water; instead, use powdered food color or oil based candy colors.

Fill Molds:

Before pouring the melted coating into the plastic mold be sure the mold is clean and dry. Greasing, spraying, or dusting is not necessary and would in fact ruin the appearance of the finished candy. If using a sucker mold, place sucker stick in the mold before pouring in the coating. Spoon the chocolate into your molds. If you want to make the task a lot easier, fill your molds using a plastic squeeze bottle or a pastry bag as mentioned above. You could even fill a ziploc bag and cut off the tip and use it to pipe in the chocolate [ziploc bags are not microwavable unless specified on the box]. Fill each cavity with chocolate. It is best to under fill the mold cavity. Overfilling will cause a lip to form at the edge of the molded piece. Don't worry about making a mess; just get the cavities filled as quickly as possible. Using a flat edge putty knife, scrape across the mold, removing the excess chocolate from on top of and around the cavities. This will leave a clean edge around each cavity and clean the mold of excess chocolate at the same time. The chocolate on the putty knife can be returned to the pot of tempered chocolate. Tap the filled mold on the counter to settle the chocolate and release any air bubbles. This can be accomplished by simply holding the mold horizontally and dropping it on the counter. Do this a few times until no air bubbles appear. If you are using sticks, give each a twist to help it adhere to the chocolate better.

Attaching 3D Pieces:

After both pieces are solid take a small amount of chocolate and microwave it until it is melted. Using a paint brush (if it is larger) dab a small amount of melted chocolate onto the area where you want to attach the piece. Put the piece on the melted chocolate and hold for a few minutes until it is securely attached.