



DYLAN'S CANDY BAR®

MY CHOCOLATE SHOP



Video instructions-
www.alextoys.com
Search:
"My Chocolate Shop"

You will need:

To add your favorite chocolate or candy. You can find baking chocolate, candy melts, carob or chocolate bars at supermarkets, most craft stores or specialty chocolate stores.

STEP 1:

Fill one of the paper cups about 3/4 full of chocolate. Do not fill all the way to the top.

If you have a chocolate bar, make sure the chocolate is chopped into uniform pieces to ensure even melting.

Avoid all contact with water! Chocolate will become unworkable if it comes into contact with even a few drops of water.

Make sure your molds are clean and dry before every use.

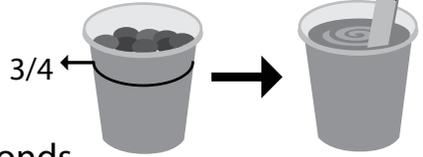
STEP 2:

⚠ Must have adult supervision!

Melting Chocolate in the Microwave:

Place the cup in the microwave for 20 seconds.

If after 20 seconds the chocolate is not soft, stir with the wooden stir stick and place the cup back in the microwave for another 20 seconds. Repeat this step until you get nice smooth consistency.



Did you know:

Chocolate chips are designed **NOT** to melt, so they can hold their shape when baked!

For best looking results use other chocolate.

Tip:

Chocolate retains its shape when melted, so the only way to know if it is truly melted is to stir it.

Do not overheat the chocolate!

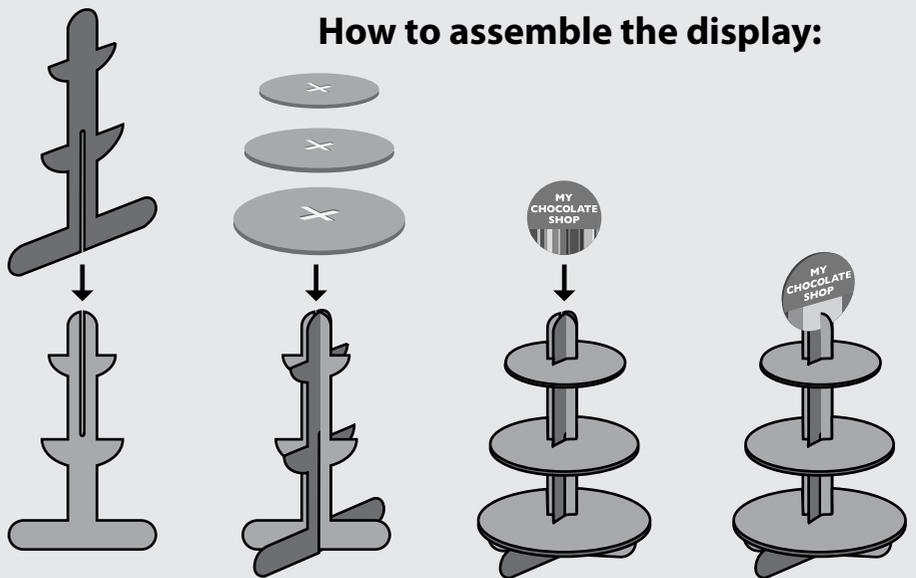
If chocolate is overheated, it can become lumpy or grainy.

Melting on the Stove Top:

Heat a saucepan of water over low heat until it just begins to simmer, then take the pan off the stove. Place a ceramic or glass bowl on top of the pan. Pour in chocolate and stir continuously until it is shiny, smooth and completely melted.



How to assemble the display:

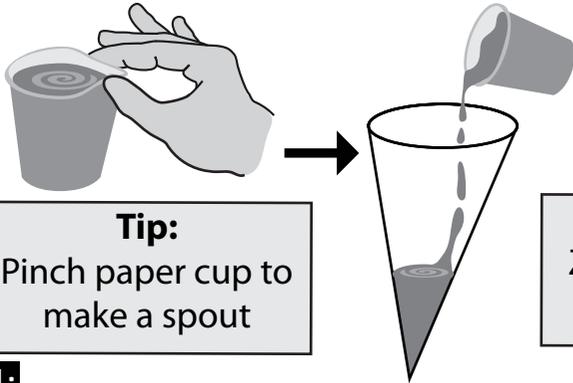


STEP 3:

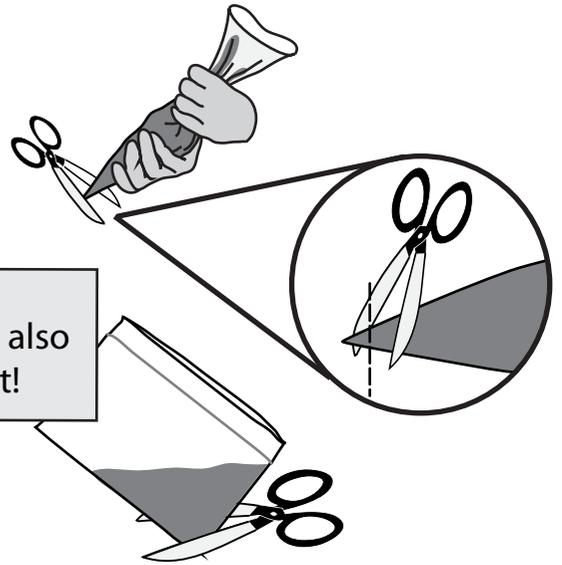
Pour the melted chocolate slowly and carefully into the pastry bag.

Try to squeeze the chocolate all the way to the bottom of the bag and twist the top end of the pastry bag to close it.

Cut off the very tip of the bag with scissors.



Tip:
Pinch paper cup to make a spout

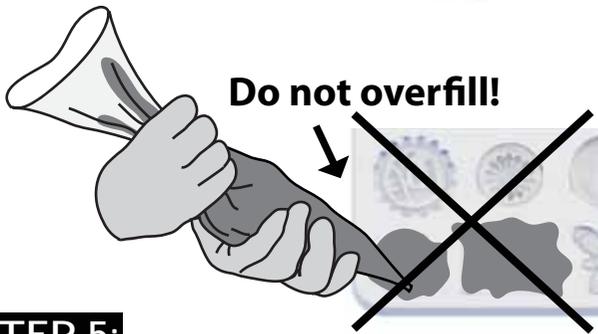
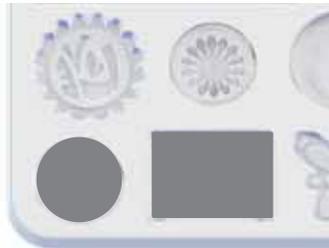


Tip:
Zip lock bags also work great!

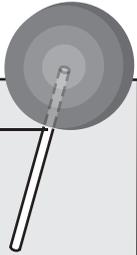
STEP 4:

Squeeze the chocolate slowly into the molds.

Gently tap the mold on the table to make the chocolate spread evenly and remove any air bubbles.



Chocolate lollipops: 1/3



Pour the chocolate into the molds and add the white lollipop sticks to the edge. Make sure at least 1/3 of stick is all covered with the chocolate. Let it cool.

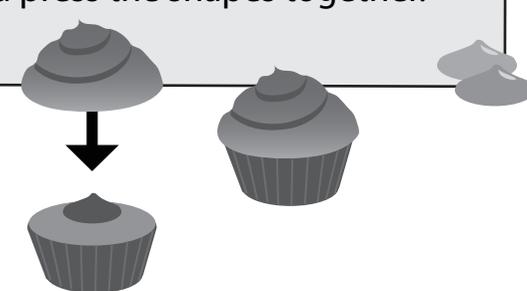
STEP 5:

For best looking results, place the molds in the freezer for 3 minutes. This will make the chocolate hard and make the shapes come out of the mold easily. Lay down a paper towel, foil or wax paper on the table. Turn over the mold and tap edges gently until the chocolate shapes pop out.

If the shapes do not pop out, push the mold gently.

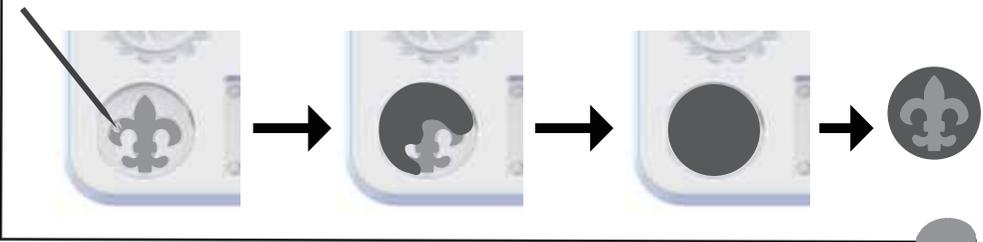
Sticking the molds together:

Add a few drops of melted chocolate and press the shapes together.



Decorating tips:
Mix and melt different chocolate colors together.

Add rainbow sprinkles and other candy to embellish the chocolate treats.



To "color in" a shape, use a tooth pick to create a thin layer of color. Let set and then fill the mold with a backing color.

How to assemble the gift box:

