Chocolate Molding Instructions

Choose the Right Chocolate: There are two kinds of chocolate you can use for molding:

Couverture is high-quality chocolate. Dark chocolate couverture contains cocoa liquor, sugar, cocoa butter, and vanilla. This kind of chocolate tastes the best by far, but it is expensive and harder to work with because it requires tempering.

Confectionery coating, is not true chocolate, although it may contain cocoa liquor. Confectionery coating contains vegetable fat rather than cocoa butter, which makes it much more stable, but it does not have the same rich, complex flavor as high-quality chocolate. Confectionery coating is great to use when you're making candies with kids. It also comes in a rainbow of colors and flavors.

Equipment: 1**).** A squeeze bottle, spoon, or a measuring cup 2).Grandmama's Goodies® Brand Mold(s)

Grandmama's Goodies® Brand of Molds are made of FDA Approved PETG plastic and are inexpensive, so you can stock up on a variety of shapes and sizes for all occasions. Please do not wash in the dishwasher. Hand wash with mild soap for best results.

Hundreds to choose from visit:

- www.grandmamasgoodies.com
- www.amazon.com/shops/grandmamasgoodies
- www.etsy.com/shop/GrandmamasGoodiesCo
- stores.ebay.com/Grandmama-s-Goodies

More things you might consider:

Chocolate lollipops: remember to buy lollipop sticks.

Multicolored chocolates: get small paintbrushes and fat-soluble food coloring, available at craft stores and specialty kitchen supply stores. Small palette knife or offset metal spatula for smoothing and scraping off excess chocolate once you pour it into the mold.

Multicolored Molds:

To make intricate multicolored candies, buy different colors of confectionery coating and some small food-safe paintbrushes. Paint one color at a time onto the surface of the mold and allow it to harden before moving on to the next color. Once each color has hardened, fill the mold with whatever color of chocolate you like.

How to Melt Chocolate:

When melting chocolate or confectionery coating, there are a couple don'ts. Don't allow water or other liquid to come in contact with it, or it will seize. Don't allow it to get too hot. Excess heat will cause the chocolate to separate, rendering it unusable. You can check the temperature of the chocolate by dabbing a small amount of it on the inside of your wrist. It should feel warm, not hot. Coating chocolate and some brands of couverture come in small discs for easy melting. If you're using a large block of chocolate, chop it into small pieces so that it melts evenly. The easiest way to do this is on a cutting board, using a serrated knife.

In the microwave: This is a very easy way to melt chocolate: place it in a microwave-safe bowl and turn it on high power at 10-second intervals, stirring each time, just until it's completely melted.

In a slow cooker: A slow cooker, set on low heat, is perfect for melting chocolate and keeping it at just the right temperature while you work. All you need to do is stir it occasionally and keep an eye on it to make sure it's not getting too hot. If it does get too hot, turn off the slow cooker, remove the insert, and stir in a couple of pieces of un-melted chocolate to cool it down quickly.

In a double boiler: This method allows you the most temperature control, and is best for higher-quality chocolate. Set up your double boiler with a small amount of water–the water should not be touching the top pan–and warm it over medium-low heat. Melt chocolate, stirring occasionally, just until the mixture is smooth, then remove the pan from the heat. Once the chocolate is melted and smooth, you can spoon it into clean, dry plastic squeeze bottles. Set the bottles in a pan of warm water to stay at just the right temperature while you work. Be sure to dry the bottles before using the chocolate.

Filling the Molds:

Fill each mold slowly with a squeeze bottle, spoon, or by pouring chocolate from a measuring cup. Using your palette knife or spatula, scrape off any excess chocolate into a clean bowl; it can be gently warmed and reused. When the back of the mold is smooth and even, gently tap the tray of chocolates on the countertop to pop any air bubbles. If you're making lollipops, insert the sticks, twisting gently so that they're completely coated with chocolate. To make the chocolate harden quickly, put it in the freezer for a few minutes. Once the chocolate is firm enough come out of the mold, invert the entire mold onto a clean towel and twist very gently to release the chocolates.

Filling 3D (Hollow) Molds:

Using scissors prepare mold halves by cutting 3D molds in half leaving ½" to 1" of flat surface all around the perimeter of the mold halves. Take either one of the matching mold pieces and fill completely with chocolate all the way to the top edge.

Assemble the mold halves while the chocolate in the first piece is still liquid. Place the matching piece so the halves line up together. Use paper clips or binder clips to secure the two halves together. Use plenty of clips so the flat surface of the mold halves are securely connected with each other all around. Invert the assembled mold and shake, distributing the chocolate evenly around the surface of both halves. Place the clamped mold in the freezer. After it is partially set (approximately 3 – 6 minutes) invert and shake the mold to assure even distribution of the chocolate and return it to the freezer for 10 – 25 minutes depending on the size of the mold. When the chocolate is completely solidified, remove the clips and mold halves. The chocolate is ready for removal when the surface between the chocolate and the mold surface appears cloudy. When properly cooled the candy will easily pop out of the mold. Remove one half of the mold, turn candy upside down and tap the mold. The candy should fall out easily into your hand. Remove any seam edges on the chocolate with a small paring knife to give it a nice finished look.

Soap Molding Instructions

Prepare

Depending on your project, decide how much clear and/or white soap you will need. Most of our molds are between 3-4 ounces. Each cube in a two pound tray is roughly 1 ounce. Cut desired amount of soap brick into cubes, and place into a microwave-safe measuring cup.

Have your fragrance, color and mold ready at hand. You will want your mold cavity side up. Depending on the mold you choose, you may need to put a spoon or even grab some caps off a few soda bottles to help steady the mold. This way when you pour the soap in later it won't run all over...which brings up another point, feel free to cover your work area with brown paper bags or paper towels. It is soap and cleans up with water but still, less mess is best.

Microwave

You're ready to microwave. Soap melts at a pretty low temperature and once it starts it goes quick! It can get really hot so please, please be careful. Place the microwave-safe measuring cup into microwave and heat for 30 seconds, remove and stir to break up the bigger blobs. Repeat this now in 10 and then 5 second intervals until soap is completely melted. Keep an eye on it, if it starts to bubble up, it's too hot. If this happens, turn off the microwave, let it cool, (the cup should be warm, not burning hot to the touch) remove, stir, and place back in microwave if necessary to finish the melting process.

Color & Fragrance

Add fragrance/color soap as indicated in instructions or project sheet. We use about 6 drops of fragrance per ounce of soap. Colors, a little goes a long way so start with one or two drops and add from there. Remember you can always mix and match colors for all kinds of shades.

Basic Melting: Pour & Remove

Take your melted soap & slowly pour it into a mold cavity. You want to fill it all the way to the "top" this will help you when you de-mold the soap. If you want really pretty soap, you can spritz it with alcohol to remove the bubbles. Let it cool & be patient. It can take over an hour to dry. If it's warm to the touch, it's not ready. Once it's cool, flip the mold over & start to apply constant, even pressure with thumbs to the backside of the mold. You may need to gently pull one side of mold away from the soap bar to break air seal. It takes a little practice, but you'll get the hang of it. After you admire your work, go ahead and wrap it tightly in plastic wrap to keep the moisture in until you are ready to use it.

Tips, Tricks, Technique

Use rubbing alcohol to remove air bubbles, adhere layers to one another and to spray objects you want to embed in the soap to prevent air pockets. The alcohol evaporates from the heat of the soap so there is little residue. You can re-melt soap, so save mistakes, scraps and extras. Just be mindful of the fragrances and start at 5-10 second intervals when re-melting. Do not move molds until soap has begun to set or you can create wrinkles in your soap. If this happens, try to remove them by spraying rubbing alcohol over the wrinkle. When layering colors, allow a layer of skin to form on the poured soap to prevent layered colors from bleeding into each other. Test the layer with the tip of your finger by gently touching the soap – it should not wiggle, should not be hot and should feel slightly firm to completely firm. Soap can take anywhere from 30-90 minutes to harden so don't rush it. If it is still warm to the touch it should not be un-molded yet. It also sets up quicker when you put it in the refrigerator once it solidifies.

Warning: To avoid danger of suffocation, keep this plastic bag away from babies and children. Do not use this bag in cribs, beds, carriages, or playpens. This bag is not a toy.