

HEART CAKE PROJECTS

Recipes Needed:

Cake mix (1)
Chocolate Butter Frosting
Chocolate Ganache
Rose Leaves
Modeling Chocolate

1. Cakes (1 groups prepares 20 mini cakes)

PREHEAT the oven while preparing the batter. Prepare small heart cakes following package directions for the cake. Spray the heart pans with spray release. Bake using cupcake baking times.

2. Frosting

Prepare chocolate frosting. **(to prepare enough for the class triple this recipe.)**

CHOCOLATE BUTTER FROSTING

1/3 C Butter or Margarine, softened
6 T Cocoa Powder, sifted
2 C Confectioners Sugar
1 ½ t Vanilla
2 T Water (optional)

1. Using an electric mixer place butter, cocoa powder, vanilla in a bowl and beat well.
 2. Gradually add confectioners sugar about ¼ C at a time and mix.
 3. Mix until icing is smooth and of spreading consistency. If too thick add 1 T water at a time. Mix.
- Refrigerate until use.

3. Chocolate Ganache

1 C Heavy Cream
10 oz. Semisweet chocolate

To Prepare enough for the class double this recipe.

1. Weigh chocolate on the scale for accuracy.
2. Gently warm cream in a small saucepan over low heat until small bubbles begin to appear at the edges. BE CAREFUL NOT TO BOIL CREAM.
3. Remove from heat. Stir in chocolate until mixture is smooth and the chocolate has melted.
4. Ganache will keep covered in the refrigerator for up to 1 month. , or frozen for up to 6 months.

TO REHEAT- place ganache in the top of a double boiler and heat until smooth.

MODELING CHOCOLATE

(candy clay)

Recipe

½ pound (8oz.) Candy Melts (oil based chocolate compounds)

¼ C Light Corn Syrup

Melt candy melts in the top of a double boiler on a medium heat. Be sure the water does not get so hot that steam gets into the chocolate. Add corn syrup and blend well. Remove from double boiler and store in container uncovered until cool.

** Candy clay will last for several weeks stored at room temperature in a well-sealed container.

** Modeling chocolate works best if allowed to cool overnight.

To use: Modeling chocolate is very hard when first trying to use it. Remove a small portion and knead until soft. If clay get sticky sprinkle work surface with a little corn starch.