

# 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.