

Modeling Chocolate

Ingredients:

2 lbs. (970g) of candy melts

1 cup (237 ml) corn syrup

Instructions:

1. Melt chocolate in a double boiler or microwave, being careful not to overheat.
2. Heat corn syrup in microwave for about 30 seconds
3. Add corn syrup to melted chocolate then stir. Make sure that the corn syrup comes in contact with every part of the melted chocolate but don't over stir or the oils will separate from the chocolate.
4. Pour onto a sheet of plastic wrap. Cover completely with plastic wrap.
5. Let set over night.
6. When ready to use, knead until soft. If necessary, microwave for a few seconds to soften so that you can knead.