

CANDY MAKING WORK SHOP

Items needed

Chocolate wafer melts (I like the Wilton brand ones)

Candy molds

Lollipop sticks

Small plastic bags

Glass jars to melt the chocolate

Clean new paint brushes or tooth picks

Directions to make the candy

Melt the chocolate wafers in a glass jar (with a knife inside to prevent the glass from cracking) which are placed in a pan of water filled about 1/3 up on the glass, on the stove at low heat. Stir the chocolate until it melts making sure that no water gets into the jars. If so the chocolate will turn hard. Once the chocolate is melted pour into desired molds. Tap out bubbles and place in the refrigerator until hard. This usually only takes about 10 minutes. Gently tap the mold to release your chocolate.

If you plan to use more than one color chocolate you will need to put the mold in the refrigerator between each color. For tiny detailed colors you can use either a tooth pick or paint brushes.

When you are finished making your candy make sure to only wash the molds with warm water, do not use any soap on the molds.

Additional information

For this class you will not need to bring any supplies. I will provide bags and boxes to take home candy that you have made. We will be making Halloween candy, Halloween lollipops, nestle crunch bars, and peanut butter cups. We will also make some chocolate covered pretzels and some Oreo bark candy.

I have quite a few candy molds so if you might have a particular lollipop mold that you might like, please call or email me and I will see if I have it.

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