

How to Mold Chocolate

If you are painting details into the mold with colored white chocolate or colored cocoa butter, make sure the colored chocolate or cocoa butter has set before you begin the steps below.

1. Lay your mold on a table, countertop or other flat surface.
2. Melt or temper your chocolate according to instructions for the type of chocolate you have purchased.
3. If desired, add chocolate coloring oil to melted white chocolate, or add chocolate flavoring oils to dark, milk or white melted chocolate. Chocolate is sensitive to temperatures (both high and low). When adding colorings and flavorings to melted chocolate, make sure they are close to the same temperature as the chocolate or it will seize and be ruined.
4. Fill each mold cavity until chocolate is level with the top of each opening.
5. Gently tap the mold on the counter until you remove all the air bubbles.
6. Scrape excess chocolate from the mold by running the long edge of an offset spatula along the surface of your mold.
7. If you're making suckers/lollipops: Insert a sucker/lollipop stick, angled slightly downward, into each chocolate-filled cavity. Give the stick a gentle twist to coat with chocolate and lay the stick down flat into the sucker-stick channel. Make sure there is enough stick in the chocolate to hold the chocolate on the stick and long enough handle to hold the sucker.
8. Let the molded chocolate set in the refrigerator on a level tray for 10 minutes.
9. Check to see if the chocolate has finished setting. Do not attempt to release the chocolate until it has dried and contracted from the mold. If you're using a clear mold, you'll be able to tell that the chocolate is ready when it does not look wet on the underside of the mold. When it's ready, turn the mold upside down and tap it until the chocolate comes out of the mold. This is a good time to use candy maker's gloves to keep fingerprints off your molded pieces.
10. If there is any moisture on the chocolate, gently dry with a dry paper towel.
11. For a professional-looking decorative flare, you can paint your finished chocolate with colorful cocoa butter.

Store finished candy in an airtight plastic container and keep in a cool, dry place between 55 and 70 degrees (such as a cupboard or pantry) with humidity below 50 percent.