



TAKE AND MAKE KITS

Homemade Chocolates

Supplies

The supplies included in this kit are:

- Chocolate chips
- Hot cocoa mix
- Marshmallows
- Chocolate mold
- Plastic eggs
- Long boxes
- Decorating supplies: plastic cards, red cardstock, ribbon, charms, pipe cleaners, yarn

The supplies you may need to provide are:

- Kitchen tools, such as microwave-safe bowls and spoons
- Scissors
- Drawing supplies for decorating cards

Instructions for simple molded chocolates

1. Melt your chocolate chips by microwaving them in a bowl for 30 seconds, stirring, then continuing to heat at 15-second intervals, and stir until the chips are all melted.
2. Use a spoon to dollop the melted chocolate into your molds. You can tap the mold against the counter a few times to help the chocolate settle and shake out any air bubbles.
3. Set in the refrigerator for about 30 minutes, or until the chocolate is firm.
4. Once firm, the chocolate should pop
5. Optional: If you'd like, you can flavor your chocolate with finely chopped dried fruit or chopped nuts. Either stir the fruit or nuts into the chocolate before spooning it into the mold, or sprinkle the fruit or nuts into the mold before adding the chocolate.
6. Once your chocolates are ready, you can pack them in the included boxes and decorate them if you'd like to give the chocolates as a gift.

To see instructions for a variety of other chocolate treats, refer to the included instructions written by Chef Nadine Nelson. If you wish to make hot chocolate bombs, you can use the included plastic eggs as molds.

What next?

If you're interested in making more homemade chocolates, try one of these projects, available through Creativebug:

- Hand-Rolled Truffles <https://tinyurl.com/y5rftq2s>
- Mastering Chocolate at Home <https://tinyurl.com/y2gtj22u>
- Make Valentine's Day Painted Chocolates <https://tinyurl.com/y6pkara2>
- Homemade PB&J Cups <https://tinyurl.com/y5m4vbxr>
- Colorful Dipped Cookies and Pretzels <https://tinyurl.com/yyklumas>