



Lollies that Pop

Making chocolate lollies from candy rounds.

- Melt chocolate in double boiler, stirring until smooth, or use a microwave, placing one pound of candy rounds in a microwave-safe pitcher or beaker. Microwave at 50% power for 30 seconds, then stir. If the rounds are not completely melted, repeat process for 15 seconds.
- Pour into mold, then tap the mold to release air bubbles.
- Insert stick, rotating it to ensure full adhesion of chocolate to the stick.
- Place in freezer for 15 minutes, remove and turn the mold over to allow the lolly to drop out.

Warning: Must be made under adult supervision. Not for children under 6.

CybrTrayd also sells lolly sticks, boxes and bags in bulk at www.cybrtrayd.com.

Clean Up tips

Clean molds in warm, mildly soapy water, rinse thoroughly and dry. Molds are NOT dishwasher safe! Remove excess chocolate from the containers and squeeze bottles while still melted, then set containers in freezer until the chocolate is hard. Flexible containers/squeeze bottles can then be taken out of the freezer and ,flexed, making the chocolate separate cleanly.

Store unused chocolate in a cool dry place, NOT in the refrigerator. You can remold chocolate many times!

Basic Guidelines

Water and chocolate are not friends - Chocolate is an oil based vegetable. Moisture, like water or steam can cause it to have a dull, unappetizing finish, and may thicken it so it will not pour and mold/handle properly.

Be careful not to use too much heat - Chocolate melts between 98 and 100 degrees F. This is very easy to remember because it just so happens that your body temperature is normally 98.6 degrees, which means if you hold chocolate in your hands it will melt! Chocolate can't stand to be boiled any more than you can. So, for example, NEVER use a pot of boiling water to set it in.

How much chocolate to start with - You will become an expert very fast, but here's a quick guide: An average lollipop uses approximately 1 ounce of chocolate. A bite-sized mold uses approximately 1/2 ounce of chocolate. Since 16 ounces = 1 pound you will get about 16 lollipops, or 32 bite size candies from a pound of chocolate.

Use microwave and freezer safe containers for chocolate melting and handling. All such containers should be smooth, flexible plastic, and always be dry. You'll not only get nice looking candy, but the clean up will be as easy as 1,2,3.

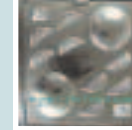
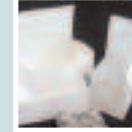
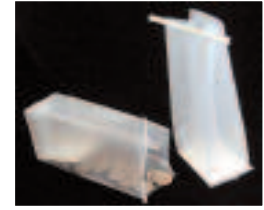
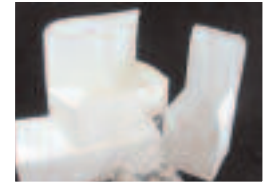
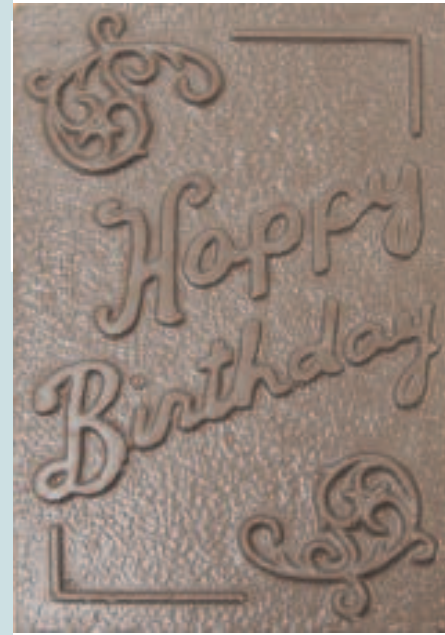
CybrTrayd

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And they may be posted on:

www.CybrTrayd.com

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Chocolatier's Guide

A Gift from CybrTrayd

How Sweet It Is!

*Your Source
For Candy Supplies*

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Making Molded Chocolate Candy

Melting in a Microwave

Put 1 lb. of chocolate in a bowl. Microwave on 50% power for 1 minute, and then stir [it will not be all melted at this point]. Repeat until the chocolate is melted and mixed well. It should pour from a spoon like syrup. Do not overcook your chocolate.

Melting in a Double Boiler

Put 1 lb. of chocolate in the upper pot of a double boiler. Fill lower pot halfway with water. Heat at LOW position (do not bring water to a boil). Stir chocolate as it starts to melt. This will take around 15 minutes.

Fill Molds -

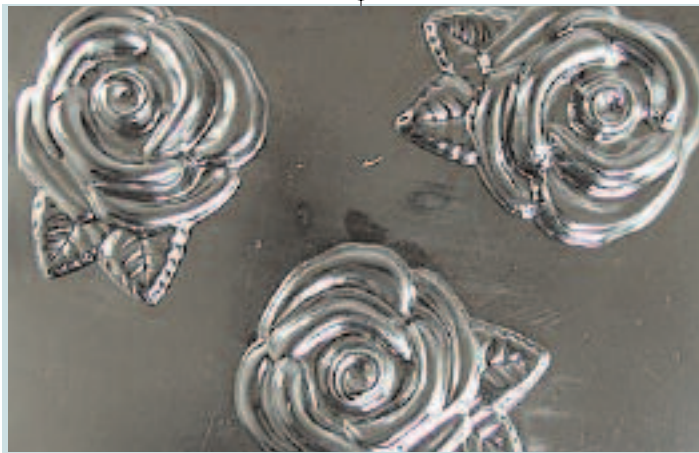
Either spoon the chocolate into the mold cavities, or fill the cavities using a squeeze bottle [this is definitely the easiest]. Holding both sides of the mold, tap it lightly on the tabletop. This will level the chocolate and remove air bubbles. If you are making lollipops, insert the lollipop sticks into the mold, and roll the stick gently. This will coat the stick all the way around with chocolate so the lollipop will not fall off while being eaten.

Cool the Chocolate

Put the filled mold in the freezer. Bite size items will be ready to remove in about 5 minutes. Larger pieces will take at least about 10 minutes. Leaving it in the freezer longer will not harm the chocolate. If you must, you can use the refrigerator instead of the freezer. However, using a freezer quick cools the chocolate and makes it easier to remove from the mold and results in a better, shiny surface finish. Also, refrigerator cooling takes about 3 times longer.

Remove Molded Candy from Mold -

After removing the mold from the freezer turn it upside down and gently tap it on the table. The candy should drop out. You might have to gently tap your finger on the back of the cavity if the candy doesn't drop out immediately. Chocolate cooled in a refrigerator may need to be pushed from the mold.



Making 3D Chocolates

Solid 3D Pieces

Method 1

- Pour melted chocolate into a cavity on one side of the mold. If mold has other pieces those cavities can be filled as well.
- Tap mold on the counter to release air bubbles. Place in the fridge or freezer until chocolate has set.
- Remove and pour chocolate into the opposite cavity. Fill almost to the top.
- Set already made piece on top of melted chocolate and gently press making sure all the set chocolate is touching the warm chocolate. Scrape around the cavity to remove any excess chocolate.
- Place back in the fridge or freezer until set. Use a sharp knife to trim seam.

Method 2

- Cut the plastic mold in half if both cavities are on the same mold.
- Trim mold, leaving a 1/2 inch margin all the way around.
- Cut a small hole in the bottom of the mold to create an opening into which chocolate can be poured.
- Align the two cut pieces so that the cavities match up perfectly.
- Clip the pieces together, using either chocolate clips or binder clips (can be purchased at an office supply store). Put plenty of clips all the way around the mold to prevent seepage.
- Pour melted chocolate into the opening, tap the mold on counter to release the air bubbles, and let set.
- Remove the clips.
- To release chocolate from the mold, remove the back piece first.
- Trim any excess chocolate from around the seam and trim the bottom flat so the piece will stand upright if necessary.

Hollow 3D Pieces

Method 1

- Cut plastic mold in half if both cavities are on the same mold.
- Trim the mold leaving 1/2 inch margin all the way around.
- Cut a small hole into the bottom of the mold creating an opening to into which chocolate can be poured.
- Align the two cut pieces so that the cavities match up perfectly.
- Clip the pieces together using either chocolate clips or binder clips. Use plenty of clips to prevent seepage.
- Pour melted chocolate into the opening, and tap mold on the counter to release air bubbles.
- Let set for 5-10 minutes. Pour out the chocolate that has not set. Repeat this step again so that the piece is not too fragile.
- Let set completely. Remove the clips.
- To release chocolate from the mold, remove the back piece first.
- Trim excess chocolate from around the seam and trim the bottom flat to allow the piece to stand upright if necessary. The finished chocolate piece will have a hole in the bottom.

Method 2

- Cut the plastic mold in half if both cavities are on the same mold.
- Trim the mold leaving a 1/2 inch margin all the way around.
- Fill one half (the deepest side, if there is one) with chocolate. Tap the mold on the counter to release air bubbles.
- Attach the unfilled half of the mold to it, lining up the cavities perfectly and clipping the pieces together all the way around to prevent seepage.
- Rotate the mold several times to coat the interior of the other half of the mold.
- To cool, position the mold, newly filled side down. After several minutes, reverse the position of the mold, and continue rotating the mold frequently until the chocolate is firm on the surface.
- Release the clips and continue to cool until completely set.
- To release the chocolate from the mold, remove the back piece first. If there is resistance, this may indicate a need for further cooling. The finished piece will be hollow with no openings.