

Modeling Chocolate

Ingredients:

1 lb. (454g) of candy melts

115 ml (just under ½ cup) corn syrup

Instructions:

1. Melt chocolate in a double boiler until almost all melted, it will continue to melt as it sets. Remove from heat and set aside.
2. Heat corn syrup in microwave till very warm and liquid.
3. Put chocolate back on the heat and add warm corn syrup.
4. Stir the heck out of it. It will get oily looking but keep stirring until it all combines.
5. Pour onto a sheet of plastic wrap. Cover completely with plastic wrap.
6. Let set over night.
7. When ready to use, knead until soft. If necessary, microwave for a few seconds to soften so that you can knead.