

Candy Coating Basics

Many different terms are used in reference to “Candy Coating” including compound coating, almond bark, and confectionary coating. Candy coating contains palm kernel oil or other fats and requires no tempering.

Confectionary candy coating is a chocolate-like product. Chocolate flavored confectionary coatings substitute cocoa powder and vegetable oil for the chocolate liquor and cocoa butter found in real chocolate. White and colored candy coatings combine sugar, vegetable oil and milk. These coatings have a vanilla-like flavor and contain artificial colors. Ideal for the novice candy-maker for error-free handling without the need for tempering. Peter's is a well-known chocolate maker and comes in disk form for easy melting. Westchester is milk chocolate coating. Eastchester is semi-sweet candy coating. White Icecap is white candy coating. Merckens Rainbow coatings are our best-selling candy coating in disk form. Smooth and very creamy with no waxy taste. Cocoa Lite is Merckens milk chocolate candy coating. Cocoa Dark is Merckens semi-sweet candy coating. Merckens also comes in white and a variety of colors that are vanilla flavored. Clasen comes in a variety of flavors and colors as does Make'N Mold.

When to Use Candy Coating or Real Chocolate

For dipping, molding, barks, candy coating is an ideal choice for novice candy-makers. Simply melt and use. Good quality candy coating is easy to use, delicious in taste and an excellent alternative to real chocolate. Beginners will enjoy the ease of working with candy coating while advanced candy makers may prefer working with real chocolate. Always use a high quality real chocolate when using chocolate as an ingredient in recipes such as brownies, cakes, mousse, or other baked treats.

Melting Candy Coatings

Confectionary candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color. A one pound bag of candy coating is approximately 205 wafers and equals 3 cups.

Microwave Method: Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

Double Boiler Method: Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy coating.

Melting Candy Writers

Candy writers are candy coating in a small tube. They are handy when just a little color is needed. They make painting molds, decorating cakes, cookies, and candies quick and easy.

Microwave Method: Microwave for a few seconds at a time, kneading in between each time until the candy is fluid.

Electric Skillet Method: Turn on an electric skillet on the lowest possible setting. Line with six or seven dry dish towels. Place the candy writers in until fluid. (Takes approximately one to two hours.)

Heating Pad Method: Turn heating pad on lowest possible setting. Place candy writers in until fluid. (Takes one to two hours.) If the candy is melted but still not coming out of the tip, simply use a pin to clean and unplug the tip.

Paramount Crystals

It is a good idea to keep paramount crystals on hand. They may be added to candy coating to make it more fluid. Melt 1 or 2 tablespoons with one pound of coating for a creamier candy. Paramount crystals also help make coatings more fluid and easier to work with. They are especially good to use in colored coatings or coatings more than 4 months old.

Flavoring Candy Coatings

When flavoring candy coatings, use oils or concentrated flavors only. Extracts cannot be used because they are water based and would thicken and ruin coatings. We recommend adding 12-15 drops per pound.



Coloring Candy Coatings

The best way to color the coating is to blend with other colors of coating. Special color can be achieved by adding candy color, which is oil based. Cake colorings are water based and may ruin candy. The exception is by using a product called Flo-Coat. Candy may be colored with AmeriColor Soft Gels when used with Flo-Coat. To color white chocolate or candy coating with AmeriColor Soft Gels add 1½ tablespoons of Flo-Coat and 1 teaspoon of the Soft Gel to one pound of chocolate/coating. The Flo-Coat will evenly disperse the Soft Gel Paste into the coating, resulting in a smooth and pourable consistency. If the coating begins to set, more Flo-Coat may be added without harming the coating, regardless of the quantity used to maintain the desired consistency.

When trying to make a color darker, start with a lighter shade of the color. Example: If you are wanting Royal Blue, start with the blue candy coating and add blue candy color. Too much coloring can give the candy a bitter taste. You must use an oil based candy color to color the chocolate. Liquid, Paste or Gel coloring has water in it and may ruin the chocolate. When adding candy color to the chocolate coating, it may thicken. Add paramount crystals to thin the candy. (Recommended amount is 1 Tablespoon, but add enough to make the candy more fluid.)

Adding a lot of color may make the candy coating bitter. Add as little coloring as possible.

Burgundy: red chocolate, pink and blue candy color

Fuchsia: pink chocolate, pink and touch of blue candy color

Light pink: white chocolate, and enough pink chocolate to make desired shade

Mauve: pink chocolate, with a touch of blue candy color and a couple of cocoa lite chocolate pieces

Royal purple: orchid chocolate, purple candy color

Lavender: white chocolate, 1/4 pound orchid chocolate

Light blue: white chocolate, 1/4 pound blue chocolate

Royal Navy: blue chocolate and touch of black candy color

Hunter green: green chocolate, green and touch of black candy color

Gold non-metallic: yellow chocolate and yellow candy color

Keeping Candy Coatings Warm

Turn an electric skillet on the lowest possible setting. Line with six or seven dry dish towels. Place bowl in skillet. This method works wonderfully. You can make candy all day without remelting.

Using Squeeze Bottles

Using a squeeze bottle is a great way to fill molds with your candy coating. Simply pour the melted coating into a squeeze bottle.

*When not using the squeeze bottle, keep it warm by using the above method.

*When finished, take the cap off and wash. Dump all excess coating onto wax paper as it may be reused. Place squeeze bottle in the freezer for a few minutes to set up coating. When set up, squeeze the bottle and dump out all the excess candy coating.

Storing Candy Coatings

Keep coating in an air-tight container, in a cool, dry place for up to four months. Do not refrigerate. If difficult to melt, add paramount crystals.