

# Chocolate Transfer Sheets

Chocolate transfer sheets are simple to use, yet give chocolate desserts a professional and finished appearance.

## Transfer Sheets Around a Cake

Ice your cake with any icing you choose. Cut the chocolate transfer sheet in a strip long enough to fit around the cake or tape strips together to make it long enough-- place tape on smooth sides. The strip should then be cut to the height of the cake. Place the cut transfer strip on top of a silicone mat, or parchment paper, cocoa butter side up. Place medium size perfection strips on both sides of the transfer sheet. These strips allow for consistent thickness. Melt one pound of chocolate or candy coating. Pour over half of the transfer sheet, spreading it nearly to the edge. Use a cookie sheet with a straight edge and drag over the perfection strips. Allow to set up until it is almost set (5-10 minutes) and put around the cake. Don't let it set too long, or it will crack when placed around the cake. Let set for 20-30 minutes. Remove strip. To make the piece on top: Cut the transfer sheet into a 7" square. Place the thinnest size perfection strips on both sides of the square. Pour melted coating over the transfer sheet. Use a cookie sheet with a straight edge and drag over the perfection strips. Allow to set up. Cut with a cutter and allow to set several more minutes. Peel off transfer sheet and place circle on iced cake. Finish the cake with a shell border.



## Garnishing with Transfer Sheets

Place a chocolate transfer sheet on top of a silicone mat or parchment paper, cocoa butter side up. Place the thinnest size perfection strips on both sides of the transfer sheet. Melt one pound of chocolate or candy coating. Pour over half of the transfer sheet, spreading it nearly to the edge. Use a cookie sheet with a straight edge and drag over the perfection strips. Allow to set up until it is not tacky anymore (5-10 minutes) and use a pastry cutter to cut shapes. For perfect circles, use circle cookie cutters. Allow to set up for several more minutes (20-30 more minutes) and remove shapes.

## Decorate Candies and Cookies with Transfer Sheets

Cut transfer sheets in squares to fit on candy or cookies. (Something that is flat, such as sandwich cookies or caramel cut into squares, is best.) Drop treat in melted chocolate or candy coating. Using a dipping fork, remove treat and set on a silicone mat, or parchment paper. Immediately place a transfer square, textured side down, on top of the dipped treat. Allow to set up for several minutes. Remove when set.

## Molded Candies with Transfer Sheets

Cut the transfer sheet to fit the candy mold. Place in mold with the raised side up. Pour melted chocolate or candy coating over the top of the design, into the mold. Place in freezer or refrigerator to set up. Remove from the mold and peel off sheet. Design will remain on the chocolate.

## Magnetic Molds

These molds come in two parts. One part is a metal sheet and the second is the mold with open cavities with magnets embedded into it. When the two molds are put together, the mold is tightly secure. To create beautiful chocolates, detach the cavity portion of the mold and line the bottom plate with a chocolate transfer sheet, face up. Attach the bottom plate to the mold, then fill with chocolate. When chocolate sets, remove the bottom plate and pop the chocolates out of the mold. The beautiful design has been transferred to the top of the chocolates.



## Hard Candy

Transfer sheets may also be used to add color and design to an otherwise plain treat. Spray mold with non-stick cooking spray. Wipe excess out with a paper towel. Mold must be for hard candy and have a flat surface. Cut transfer sheet to fit down inside mold. A cookie cutter slightly smaller in size than the mold cavity works well as a template to trace around. Put the cut transfers texture side up into the mold cavity. Make hard candy. Can be colored and flavored if desired. Let the candy cool to at least 170° before pouring into the molds. Let candy cool completely before removing from molds. Carefully peel off the plastic from the transfer sheet and discard.