

Creme de Menthe Transfer Bon Bons

INGREDIENTS:

- Super White Candy Coating, melted
- Creme de Menthe Squeeze-Ums
- Chocolate Transfer Sheet

TOOLS FROM CKSA:

- Poly-Carbonate Mold: NY-M2614
- Tipless Bag
- Parchment
- Bench Scraper



DIRECTIONS: continued on next page

1. Start with a square poly-carbonate mold. Choose your preferred chocolate transfer sheet & cut it down to fit the size of your mold.
2. Remove the magnet from your mold so you can set the trimmed transfer sheet inside. Replace the magnet to lock the transfer sheet in place-- make sure the pattern side is facing up & will make contact with your melted coating.
3. Melt super white candy coating in the micro wave in 30 second intervals. Once melted, transfer this melted coating into a tipless bag-- cut a small opening.
4. Fill each cavity of your mold completely with the melted coating. Tap to release any air bubbles & let set at room temperature for 5 minutes.
5. Once the coating has set, invert the mold over a piece of parchment paper. This is going to remove any excess chocolate & leave with you with a chocolate shell.

6. Use a flat bench scraper to remove any excess coating on top of your mold. Set the mold aside for 10 minutes at room temperature-- use the excess coating on the parchment for future projects.
7. Once your chocolate shells have set for 10 minutes, fill each cavity with a small amount of creme de menthe squeeze-ums-- make sure to leave enough room for more melted candy coating on top.
8. Place the filled mold into the refrigerator for 10 minutes to allow the center to set up slightly.
9. Pull the mold from the refrigerator & re-heat your tipless bag filled with candy coating if needed.
10. Top off each cavity with melted coating. Use a bench scraper to smooth the bottoms & remove any excess chocolate.
11. Place the mold into the freezer for 10-15 minutes.
12. Invert the mold on parchment for easy cleanup. To help remove each piece of chocolate, take out the magnetic piece of the mold and gently press each cavity.
13. 1 bag of squeeze-ums will make approximately 80 bon bons of this size-- use 2-3lbs of coating.
14. Keep at room temperature for 2-3 weeks for the best results-- enjoy!