

Molding Chocolate

Easily create gourmet, professional looking candies by using molds and filling them with homemade or prepared centers.

Chocolate candy molds are usually made of plastic or silicone and come in dozens of designs. Clear, lightweight plastic is used for chocolates. Silicone molds are usually best for pieces with a lot of detail, but can be more difficult to work with. Make sure molds are clean and shiny. A scratched or dull mold will produce dull, scratched chocolate pieces. Also make sure molds are completely dry, as even a drop of water may cause the chocolate to seize or make it difficult to remove from the mold. Either candy coating or tempered real chocolate may be used to fill the candy molds.

Tempering Chocolate

If you wish to use real chocolate, it will need to be tempered. Please see handout on Real Chocolate for full instructions.

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.

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 unclog the tip.

Lining the Mold

Melt candy coating or chocolate. Fill squeeze bottle if using candy coating or a parchment bag if using real chocolate. Squeeze the candy into a mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered. Continue filling all the molds this way. Turn the mold over and dump the excess candy/chocolate onto waxed paper. Excess candy/chocolate may be remelted. Invert the mold and use a spatula to scrape all excess off the surface of the mold until the top rim of the cavities appear neat. Let candy/chocolate set up at room temperature. Put desired filling into cavity (see below for suggestions), leaving 1/8" clearance. With melted coating or chocolate squeeze over filling starting at the outer edge of cavity to insure proper sealing. Tap the mold against the counter several times to remove any air bubbles. Place in freezer. When the mold is cloudy and the candy/chocolate feels cold, invert the mold and the candy/chocolate will drop out of the mold.

Suggested Fillings

There are so many possibilities for filling chocolate candies including creamy candy pre-made centers such as hazelnut and peanut butter; chewy or soft caramel, dry fondant or even ice cream. There are dozens of possibilities! See the "Candy Centers & Fillings" handout for more suggestions.

Painting Details

Contrasting colors add a special touch to candy. Candy writers, small tubes filled with candy coating, are a great alternative to painting details with brushes. However, for extremely fine details, a brush should still be used. Candy writers must be melted. Once melted, squeeze the candy directly into a clean dry mold, painting the details. Let each color set up at room temperature before painting an adjoining area or the colors may bleed together. When the colors are completely set up, fill the mold with the main color. Place the mold in the freezer. When cold, the candy will fall from the mold.

One Color Suckers

Fill a squeeze bottle with melted chocolate or coating. Place a sucker stick in the mold, and simply fill the mold almost all the way to the top. Make sure the sucker stick is covered with chocolate, or your molded piece may “pop” right off. Place the mold in the freezer. When cold, the candy will fall from the mold. Pencil Pops may be substituted for sucker sticks.

Suckers with Painted Details

With melted candy from candy writers, squeeze the candy directly into a clean dry mold, painting the details. Let each color set up at room temperature before painting an adjoining area. When the colors are completely set up, place sucker stick in and fill the mold with the main color. Place the mold in the freezer. When cold, the candy will fall from the mold.

3D Molds

Candy molds for three dimensional candies are clamped together and have a small opening where the chocolate can be added. There are two primary methods which can be utilized.

Method One: Bulldog clips are very strong clips that hold the molds tightly together. The tighter the mold, the cleaner the 3-D candy will be. You can use paper clips, but they are not as strong. If the mold's front and back are on one sheet, cut them apart. Paint any details with candy writers first. Use any of the colors of coating except the one you are going to fill the mold with. Put the front and back of the mold together and clip it with bulldog clips. (Some molds have holes in the bottom or you may need to cut a hole on the bottom of one side of the mold. Fill a squeeze bottle with melted chocolate coating. If you want a solid piece of candy, fill the mold with chocolate coating and set in the freezer upside down so candy does not run out. If you want a hollow piece of candy, fill the mold about half full of chocolate coating and let it run all over the mold, pouring any excess coating back into the pot. Let it set up in the freezer upside down so candy does not run out. When candy is set, remove the clips and take the mold apart, carefully taking the candy out of the mold. (If details stay in mold, candy was not cold enough.)

Method Two: If desiring painted features, paint any details with candy writers on both parts of 3-D mold. When hardened, fill front mold with coating (pour coating over the painted details) or tempered chocolate (candy coating details will not stick to real chocolate. Set in the freezer for a few minutes until “just set” but not hard. Take from the freezer. Fill back mold very full with coating. Place the front “just set” mold on top of the filled back, securing with clips. Put in freezer and let harden. Remove from mold. (If details stay in mold, candy was not cold enough.)

Cleaning Molds

Be sure to wipe down the candy mold to ensure all scraps have been removed if using a candy mold over and over throughout the day. There is no need to wash between uses. In fact, mold cavities can be difficult to dry thoroughly. Wait until you are done for the day to wash with warm soapy water. Rinse with hot water. Lay flat with the cavities facing up. Do not wash molds in the dishwasher.

Storing Unused Chocolate & Candy Coatings

In most cases unused chocolate and candy coatings may be reused. However, if the chocolate was dipped in fruit or other candy centers it may be contaminated and should be either discarded or used to make a simple bark. To store unused chocolate, pour it onto parchment paper and allow to set completely. Place in a tightly sealed bag and store at room temperature.