

Red Velvet Cheesecake Chocolate Covered Oreos

INGREDIENTS:

- Thin Oreos
- 16 ounces Red Candy Coating
- 30-40 drops Cheesecake Flavoring
- 8 ounces Dry Fondant
- 2 tsp Red Velvet Emulsion
- 1/2 tsp Cocoa Powder
- Paramount Crystals
- White Coarse Sugar
- Edible Glitter

TOOLS FROM CKSA:

- Mold #90-16000
- Dropper
- Spatula
- Tipless Bag
- Piping Bag
- Angled Spatula
- Parchment Paper
- Dust Pump



DIRECTIONS: continued on next page

1. Melt down red candy coating in a heat-proof bowl in the microwave. 30 second intervals work best-- stir between each interval until smooth & completely melted.
2. Once your coating is completely melted, add in the cheesecake flavoring and stir. If your chocolate seems thick, add a small amount of paramount crystals. Once incorporated, add this melted/flavored chocolate into a large tipless bag.
3. Cut the end of the tipless bag off so you can squeeze your chocolate into the mold. Fill each cavity of the mold approximately 1/3 of the way full. Tap the mold on the counter to release any air bubbles. Very carefully place a thin Oreo on top of this chocolate while it is still wet. Let the chocolate set up for 10 minutes at room temperature.
4. While your chocolate is setting up slightly in

the mold, make the red velvet fondant center. Mix together your dry fondant with melted butter & heavy cream. Once incorporated, add in the Red Velvet Emulsion and cocoa powder. You should be left with a smooth paste. Transfer this to a piping bag.

5. Re-warm your flavored chocolate if needed by heating in the microwave for 10-15 seconds. Pipe just enough chocolate over the thin Oreo to cover it. Make sure you leave room for the red velvet fondant center. Let this chocolate set about 5-10 minutes before moving onto the next step.
6. Once your chocolate is set, pipe on a thin layer of the Red Velvet Fondant Center made previously. Use your remaining chocolate to fill the mold completely. Place into the freezer for 10-15 minutes.
7. Take your mold out of the freezer and flip upside-down-- if your chocolate does not pop out of the mold, return to the freezer for 5-10 minutes and try again.
8. Place your chocolates onto a sheet of parchment for easy clean up. Melt down some cocoa dark coating in the microwave and transfer into a tipless bag. Cut a small hole in the bag and drizzle over the top of your chocolate Oreos. While this chocolate is still wet, sprinkle with white sugar crystals. Use a dust pump to apply edible glitter.