

Sweet Stampen's Stamped Chocolate Project Sheet



Try different colors on the same flower.

Materials:

Heat embossing gun
Six-inch lollipop cookie sticks
Stampen unmounted floral stamp
Sweet Stampen 5" x 5" acrylic mounting block
Sweet Stampen candy brayer
Sweet Stampen stamps
- Orchid - #RC2027
- Sunflower - #RC2076
- Pansies - #RC1087
- Long Stem Rose #RC2068
Food safe candy bags

Wilton round cookie treat pan
Chocolate melting discs - vanilla Sweet
White chocolate
Glycerin
Sweet Stampen non-toxic pearl dust:
Super pearl Super Gold
Forest green Orchid Pink
Avocado green Raspberry
Violet Yellow
Paintbrushes to apply dusts
Tulle to tie bags

Directions:

1. Melt the chocolate discs in a glass dish or measuring cup. Melt chocolate discs in glass bowl at 40% power for 1 minute. Stir well. Repeat heating at 30 second intervals / 40% power, stirring each time. When the chocolate appears smooth after stirring, the candy is ready to pour. .
2. Pour the melted chocolate into the cookie treat pan. No pan preparation is necessary. Lightly tap the pan on the table surface to remove any bubbles. Insert the cookie sticks into the slotted grooves and rotate the stick until it is completely covered with chocolate.
3. Put the pan into the refrigerator and let the chocolate set for approximately 10 to 15 minutes.
4. Gently remove the cooled chocolate and pull upward on the sticks to release the chocolate from the pan.
5. Mount the stamp to the acrylic block.
6. Pour glycerin onto a piece of wax paper and run a roller brush through lightly. Roll the brush across the mounted tulip stamp.
7. With a heat gun, apply heat to the chocolate surface until the chocolate's surface turns shiny. Immediately push the glycerin-treated stamp into the chocolate. Let it set for approximately 30 seconds and remove.
8. Let the chocolate stamped image set until firm again. If desired, place it back in the refrigerator for three to five minutes.
9. With a sable brush, dust the entire chocolate piece with super pearl dust. Brush the tulips with pink / lavender luster dusts. Brush the leaves first with green pearl dust.
10. Put the chocolate in a clear, food safe bag.

Ask for Sweet Stampen's food safe stamps at fine rubber stamps and cake shops.