

Candy Making Process

Prep work.

Stick molds you will be using in the freezer, and put any liquid fillings in a squeeze bottle for clean and controlled usage. Have a small saucepan (or crockpot) with 1 inch of water in the bottom set on low to stage bottles with melted chocolate so chocolate does not set in the bottle between molds

- 1.melt chocolate in a double boiler (Dark 114-118F, Semi-Sweet or Milk 105-113F, White 98-110F)
- 2.using a funnel, fill a squeeze bottle with melted chocolate. Tip should have a 3/16” opening
- 3.take a mold from the freezer and fill less that 1/4 of the way with melted chocolate
- 4.using a brush bring the chocolate up the sides of the mold evenly, repeat on each mold in the set
- 5.place in the freezer to set the chocolate.
- 6.Inspect each mold my holding up to the light for thin spots
- 7.dab some chocolate from the squeeze bottle onto the brush and apply to the thin spots
- 8.fill the cavity with desired filling (truffle, cream, cherry with cordial sauce) within 1/16” of the top
- 9.place in the freezer to set the filling
- 10.take the squeeze bottle of melted chocolate and cap off the mold, starting from the outside edge spiral inward till candy is completely covered
- 11.freeze till chocolate hardens
- 12.check for air bubble leaks, if none flip mold over onto wax paper
- 13.place chocolates in an airtight container keeping them cool and dry
- 14.keep different candies in separate containers as they will absorb odors

Mint Chocolate Truffles

Makes 90-100 pieces

1/2 cup Bailey's

2-1/2 lbs dark chocolate

1/2 lb mint chocolate

Step 1: prep Truffle filling

warm the Bailey's in a saucepan on low. Add 1/2 lb mint chocolate, stir till all chocolate is melted and mixture is smooth. Transfer to a squeeze bottle and set aside to cool. May need to microwave for 20 seconds or keep in warm water for smoother use in the squeeze bottle

Step 2: assemble the candies

follow the "Candy Making Process" listed above

Tequila Rose Truffles

Makes 90-100 pieces

1/2 cup Tequila Rose

2-1/2 lbs dark chocolate

1/2 lb white chocolate

Step 1: prep Truffle filling

warm the Tequila Rose in a saucepan on low. Add 1/2 lb white chocolate, stir till all chocolate is melted and mixture is smooth. Transfer to a squeeze bottle and set aside to cool. May need to microwave for 20 seconds or keep in warm water for smoother use in the squeeze bottle

Step 2: assemble the candies

follow the "Candy Making Process" listed above

Caramel Chocolate Truffles

Makes 90-100 pieces

1/2 cup Bailey's

3 lbs dark chocolate

3 tbsp Bailey's

1/4 lb caramel

Step 1: prep Truffle filling

warm the 1/2 cup Bailey's in a saucepan on low. Add 1/2 lb dark chocolate, stir till all chocolate is melted and mixture is smooth. Transfer to a squeeze bottle and set aside to cool. May need to microwave for 20 seconds or keep in warm water for smoother use in the squeeze bottle

Step 2: prep caramel creme

soften the caramel in the microwave at 15 second intervals till it is soft. Stir the 3 tbsp of Bailey's in till smooth. Transfer to a squeeze bottle and set aside to cool.

Step 3: assemble the candies

follow the "Candy Making Process" listed above

Coconut Creams

Makes 90-100 pieces

2-1/2 lbs dark chocolate

3/4 cup coconut rum

6 cup (1-1/2 lbs) dry fondant

2 cups (1/4 lb) dry coconut

Step 1: prep Coconut cream sauce

put 3/4 cup of coconut rum in a med. Mixing bowl. Using a wire whisk add the coconut and then start adding fondant to the bowl till you reach a consistency of toothpaste. Transfer to a squeeze bottle and set aside.

Step 2: assemble the candies

follow the "Candy Making Process" listed above

Cherry Cordials

Makes 90-100 pieces

1 jar (10 oz) maraschino cherry

3/4 cup cherry brandy or amaretto

5 cup (1-1/4 lb) dry fondant

2-1/2 lbs dark chocolate

Step 1: prep cherries

pour cherry juice from the jar, cut cherries into quarters and place back into the jar, refill with desired liquor till cherries are covered. Set in the fridge for at least a week to allow pieces to absorb the liquor.

Step 2: prep Cordial sauce

put 7 tbsp of cherry liquor in a med. Mixing bowl. Using a wire whisk start adding fondant to the bowl till you reach a consistency of toothpaste. Transfer to a squeeze bottle and set aside.

Step 3: assemble the candies

follow the “Candy Making Process” listed above to #7

Step 4: process #8 in detail

When the chocolate mold is ready for the filling place 2 cherry pieces in the bottom and fill with the cordial sauce on top covering the cherry pieces till it is almost full. Tap the mold to eliminate any air pockets from the bottom.

Step 5: assemble the candies

follow the “Candy Making Process” listed above