



WITH JOSHUA JOHN RUSSELL



Brought to you by **Craftsy**

MODELING CHOCOLATE INGREDIENTS

- 3 pounds candy melts (white or colored) or couverture chocolate (white or dark)
- 1 cup corn syrup

PREPARATION

1. Slowly melt chocolate in the microwave in 30-second increments, stirring well in between each one. Chocolate should be just melted, so if you see a couple small lumps, just keep stirring until they are smooth.
2. Add corn syrup and stir until incorporated. It will become very thick!
3. Pour mixture onto a piece of parchment or silicone mat.
4. As the mixture cools, you may see fat (oily substance) coming to the surface. Use a paper towel to blot the oil off.
5. Leave on counter overnight to cool completely. Do not refrigerate.
6. Knead chocolate into a moldable clay and store wrapped in plastic wrap in an airtight container.