

The Velvet Chocolatier® Chocolate Kit:

Recommended for ages 8 and older

Each kit contains the following:

7 oz milk chocolate } Guittard
7 oz dark chocolate }
4 molds
1 Spatula
2 sheets parchment paper



8 clear bags for packaging bars
8 clear stickers to seal clear bags
8 chocolate wrappers
2 kraft bags with handles
2 crayons

You will need:

Microwave oven
Microwave safe bowl large enough for 7 oz chocolate, with room to stir
Kitchen towel or pot holder to protect hands from warm bowl



Place 1 piece of the parchment paper on kitchen workspace. Make sure the workspace is room temperature or cooler, clean, dry, and not in direct sunlight.

Put a chocolate bag, bowl, spatula, molds, and kitchen towel/pot holder on parchment paper

Put 2 chocolate pieces from 1 of the chocolate bags aside on the parchment paper. Empty the remainder of the chocolate bag into a microwave safe bowl.

Microwave the chocolate on high in 30 second increments, stirring the chocolate after each 30 second period with the plastic spatula. Rest the spatula on the parchment paper, before heating the chocolate for the next 30 second period.



When the chocolate is newly melted, remove from microwave and break apart the 2 chocolate pieces that were set aside. Add the pieces to the melted chocolate. Stir the pieces until they are melted into the microwaved melted chocolate. This will give the chocolate a shiny finish.

Pour melted chocolate into each of the 4 molds beginning at the center of the mold. Each mold should be 80% full of chocolate. Tap the mold with chocolate lightly on the workspace. This will allow the chocolate to distribute evenly in the mold.

Leave the chocolate filled molds on the workspace to set for approximately 5 hours, or overnight.

After chocolate sets, pop the chocolate from the molds. Rinse and dry molds completely before next use.

Put bar in clear bag, seal with round clear sticker.

Design your own packaging using the white wrapper and crayons, or use The Velvet Chocolatier® wrapper.

Wrap paper around bar and seal.

Design craft bag with handle.

Store all chocolate in a cool, dark, dry space. Inside a cabinet or drawer is perfect. Do not refrigerate chocolate.



For our video tutorial, go to [Facebook.com/TheVelvetChocolatier](https://www.facebook.com/TheVelvetChocolatier).

Please visit [thevelvetchocolatier.com](https://www.thevelvetchocolatier.com) to purchase additional wrappers and chocolate.

Enjoy!