

CHOCOLATE MELTING INSTRUCTIONS

Things to Remember

- * Coating Chocolate is oil-based so *never* let water come in direct contact with coating chocolate.
- * If you are adding flavors, they must be oil-based.
- * If you are adding color, they must be oil-based. You must use candy color not food coloring since food coloring is not oil-based.
- * The recommended working temperature for Merckens coating is about 102° F. Always stay above 98°F and DO NOT EXCEED 120°F.

The hotter coating chocolate gets – the thicker it gets.

- * If the coating is slightly too thick but within the desired range, add a small amount of lecithin or shortening until it becomes the right consistency. Do not exceed 1 tbsp. of shortening per pound. Please note that milk and dark chocolate will be the thinnest to work with, white and pastel colors may be a little thicker, but dark colors such as red, dark green and orchid will be thicker and you should add Crisco shortening to thin out.
- * Coating chocolate and pure chocolate (e.g. Chocolate chips) have different fats (vegetable oil vs. cocoa butter). Pure or “real” chocolate needs to be tempered. These instructions are for coating chocolate only.

Microwave Method

- * Please note: you must have a carousel in your microwave or the heat will get concentrated at one place and burn.
- * Place coating chocolate in a microwave safe plastic bowl and heat on Medium/High for 30 seconds. Take out of the microwave and stir. Repeat this process at 30 second intervals until the coating chocolate is fully melted. When using the prepackaged cone bags reduce the time to 15 second intervals and kneed the bag in between. Do not use glass bowls, they hold the heat and can make chocolate thick.
- * When wafers are melted in the microwave, the coating chocolate will maintain its wafer shape until stirred – so taking the coating chocolate out and stirring every thirty seconds is very important. Do not get impatient and put in for two minutes or there is a very good chance you will either burn it or get it too hot and it will get thick. If the coating chocolate cools down, you may reheat as many times as needed.
- * Do not try to melt coating chocolate directly in a squeeze bottle. It will burn.

You may add any dry ingredients to the chocolate; such as crisp rice, nuts, raisins, marshmallows, etc. You may also add Candy Oils to flavor chocolate, such as peppermint, orange, etc. DO NOT ADD WATER, MILK, BUTTER, OR MARGARINE. DO NOT USE FLAVORS, EXTRACTS, OR EMULSIONS IN CHOCOLATE. These all have water in them which will ruin the chocolate making it very thick, and unusable. Make sure your molds do not have any water on them when you go to use them.

Pour chocolate into molds and tap on surface to remove air bubbles from tiny places and give a perfect finish. If you are making suckers, place stick in after the mold is filled with chocolate and swirl stick so that it is covered with chocolate. This will prevent sucker from breaking or falling off of the stick. Place mold into freezer to set up. The freezing time will vary according to how thick or big the mold is. If there are any small thin areas on mold, keep checking every few minutes, these areas may crack easily. You may want to set this type up in the refrigerator. The mold is done when you see the chocolate releasing from edges when you hold the mold up and look at the piece in the mold. If it looks milky or dull, or it doesn't seem to release put back in for a few more min. Take the mold out of freezer and turn over and hit gently on your hand. The piece should fall out immediately. If you try a couple of times and it doesn't come out, put back in freezer. If you take the mold out too soon the front of the candy will look very dull, have no shine, and may have a chunk or so out of it and stuck in the mold. This means you haven't left it in the freezer long enough. If you leave it in the freezer to long the piece may crack, or be sticky.

For full molds, cut the bottom of at least the back of the mold out so you can pour chocolate in. If mold is small you will have to cut the bottom of both the front and back. Clip the mold together with bull dog clips or some strong clips. Pour chocolate into the bottom and tap on surface to remove air bubbles.

If you want to paint colors in mold, do this before you pour the solid color. Use a paint brush or toothpick and color in the area you want. Wait until the painted area is hardened then pour your solid color, go slow so that you don't run the colors that are painted.

Wash molds in warm soapy water and rinse thoroughly. Dry flat. DO NOT WASH IN DISHWASHER, they will melt. If you wash in to hot of water and do not dry flat, the mold will stay in whatever shape they dry in.

Storage

- * Coating chocolate has a shelf life of 12-16 months if stored properly.
- * If the coating chocolate has a white coating it is still usable. This is called blooming – the fat (vegetable oil) comes to the surface of the chocolate when it is warm or humid. When melted – it will regain its original color. You may need to add lecithin to thin down the chocolate when it is bloomed.
- * Store in a cool, dry and odorless environment. Temperature in the room where you are storing coating chocolate should never get below 45°F and never above 67° F with a humidity level of 50%. If you do not have air conditioning in the room where you are storing coating chocolate, we do not recommend storing it over the summer months.
- * Make sure to store in an air-tight container – not the original bag because poly bags breathe in air/humidity.

Can coating be frozen?

Freezing coating or product with coating on it will not hurt the coating.

However, you can damage the coating during the thawing process. If you thaw the coating too quickly condensation can form on the surface and cause sugar bloom.

It is best to thaw the product in steps. Go from freezer to refrigerator temps until the product is warmed, then take from refrigerator to room temperature.

IF YOU HAVE ANY QUESTIONS OR PROBLEMS PLEASE CALL AND WE WILL HELP YOU. THANK YOU, AND HAPPY CANDY MAKING.

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