

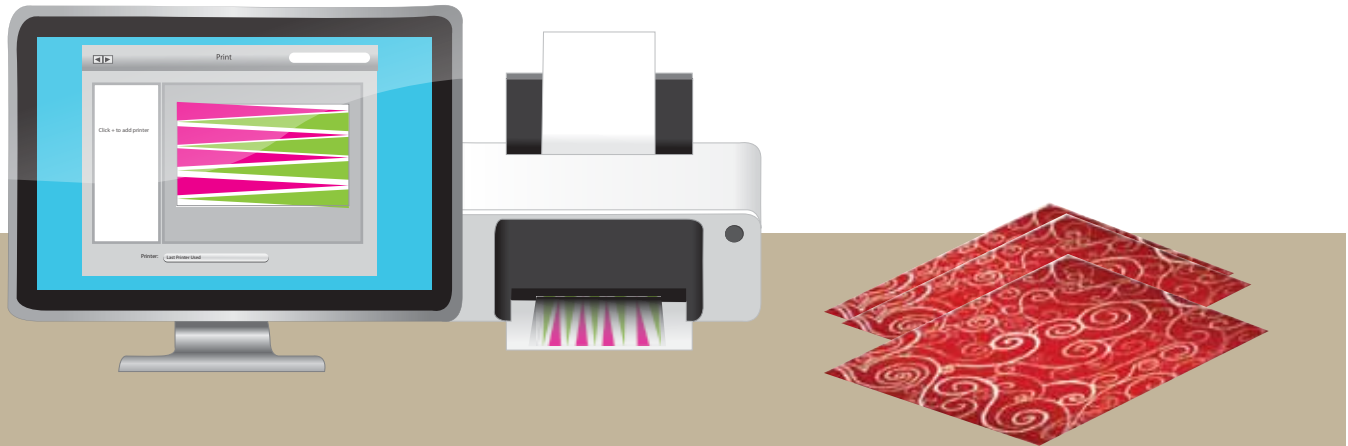
STEP ①

First, you need to start with a chocolate transfer sheet that has your desired image or design. You can either print your own custom images onto Inkedibles Chocolate Transfer Sheets using a printer that is dedicated to using only edible inks (use Inkedibles Edible Inks and Inkedibles Transfer Sheets for consistent results), or you can use pre-printed transfer sheets such as those available from Inkedibles. If you are printing your own design, make sure to print it in "mirror image" - this is a print setting available on most printers and is sometimes referred to as "T-Shirt Transfer" mode. Once you have your printed transfer sheet, you can insert it into a chocolate transfer mold if you are looking to make custom shaped chocolates, or you can still choose to transfer the image to wet chocolate without a mold by following the next steps.

Print your own transfer sheet

OR

Use pre-printed transfer sheets



STEP ②

You will need one or more chocolate transfer sheets. You will also need chocolate-flavored candy coating, or molding chocolate. Finally, you will need an offset metal spatula.



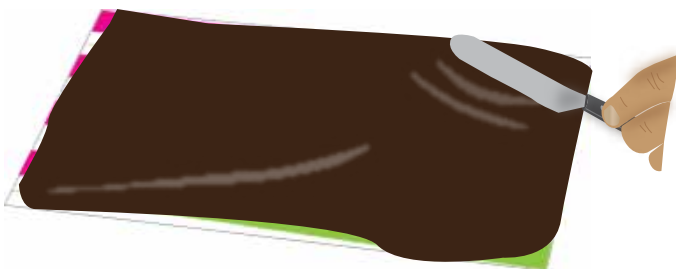
STEP ③

Pour melted chocolate over the transfer sheet (make sure to pour it over the transfer side). To minimize risk of mess, you can first put the transfer sheet flat in a pan, and then pour the chocolate over it).



STEP ④

Using the offset spatula, spread the chocolate in a thin layer over the entire sheet, so that all of the edges are covered. It's okay if the chocolate goes past the edges. Allow the chocolate to sit for 30 minutes in order to cool down, or place in the refrigerator for about 10 minutes until it begins to set around the edges but is not fully hard or brittle.



STEP ⑤

When the chocolate hardens, the design from the transfer sheet will have transferred to the chocolate. Simply peel off the transfer sheet, and your design will be on the chocolate. You can now cut the chocolate into any shapes you like!

