



STEP ①

Print images on choco sheet in mirror image (sometimes call t-shirt transfer) using a printer that is dedicated to using only edible ink. Cut the choco sheet to fit the magnetic mold. Remove the metal plate from the bottom of the magnetic mold and insert the choco sheet.

STEP ②

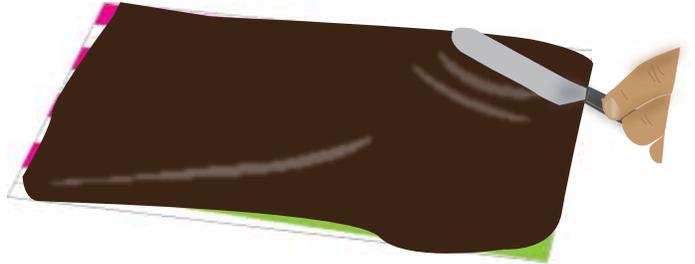


First, you will need one or more chocolate transfer sheets. You will also need chocolate-flavored candy coating, or molding chocolate. Finally, you will need an offset metal spatula.

STEP ③



Spoon some of the melted chocolate onto the transfer sheet in even intervals. Remember that it is going to be spread in a thin layer, so apply it sparingly.



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 5-7 minutes, until it begins to set around the edges but is not fully hard or brittle. Once the chocolate has begun to set but is not yet hard, you can cut it into your desired shapes. One of the easiest ways to do this is to use a large sharp chef's knife. Simply press the knife down into the chocolate and create squares, rectangles, or triangles. After you have made the cuts, let the chocolate set completely at room temperature, or speed up the process by carefully placing the sheet in the refrigerator.

STEP ⑤

Once the chocolate is hard, carefully peel the chocolate pieces from the transfer sheet. You can use these beautiful shapes to decorate the tops of cakes, cupcakes, or plated desserts. The cake pictured above was decorated with chocolate transfer sheet cut-outs and wrapped in an outer layer of chocolate.

