

## Chocolate molding

Create beautiful, signature chocolates and pralines with this new unique chocolate mold! Professional quality, 2 piece Magnetic Mold is constructed of food safe, clear, rigid polycarbonate. Detailed sharp corners produce professional chocolates!

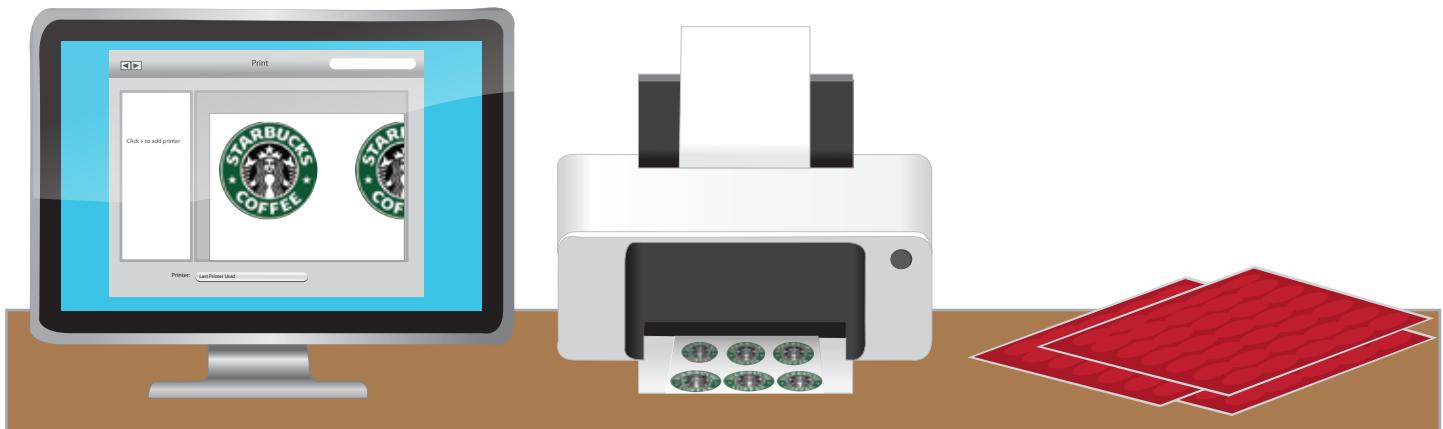
### STEP ①

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 transfer sheet, you can prepare to insert it into the chocolate mold that you have chosen (you may need to cut the transfer sheet to the size of the chocolate mold).

Print your own transfer sheet

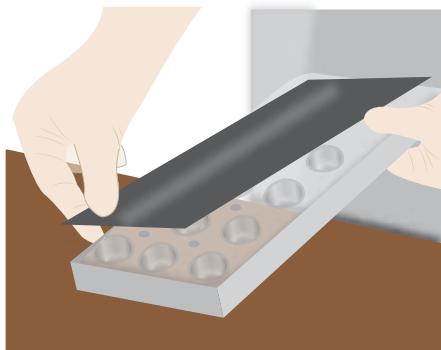
OR

Use pre-printed transfer sheets



### STEP ②

Remove the metal plate from the bottom of the magnetic mold and insert the chocolate transfer sheet.



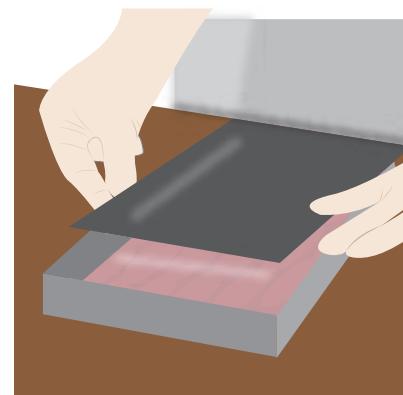
### STEP ③

Lay transfer sheet onto magnetic mold. Be sure side with transfer is facing down.



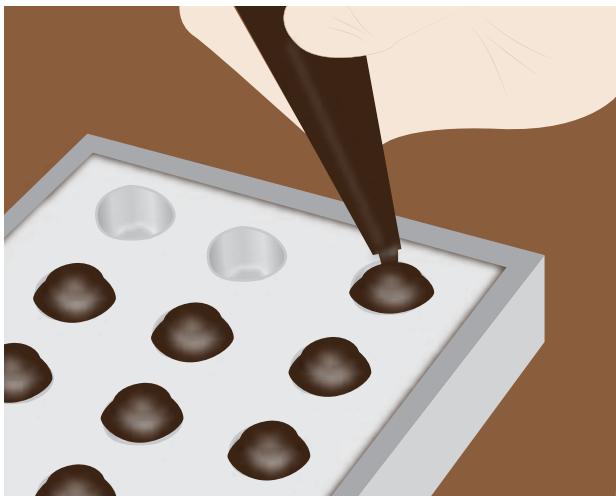
### STEP ④

Replace backing of magnetic mold.



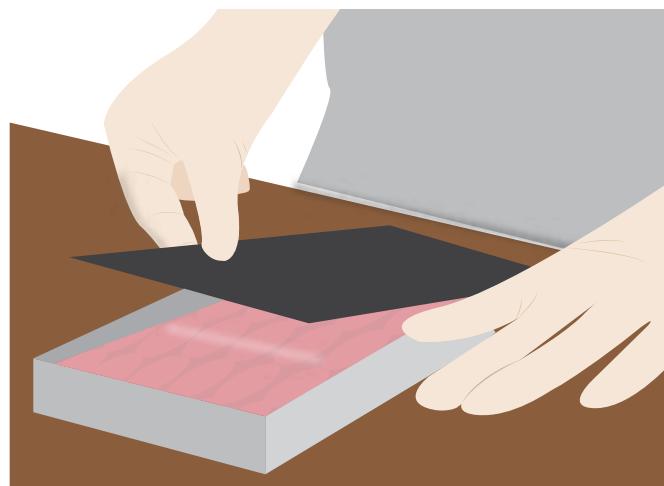
## STEP ⑤

Pipe tempered chocolate into each mold cavity. Vibrate to remove bubbles, then refrigerate until chocolate is crystalized. Be sure not to vibrate the mold too long as it can blur the transfer (up to 4 sec).



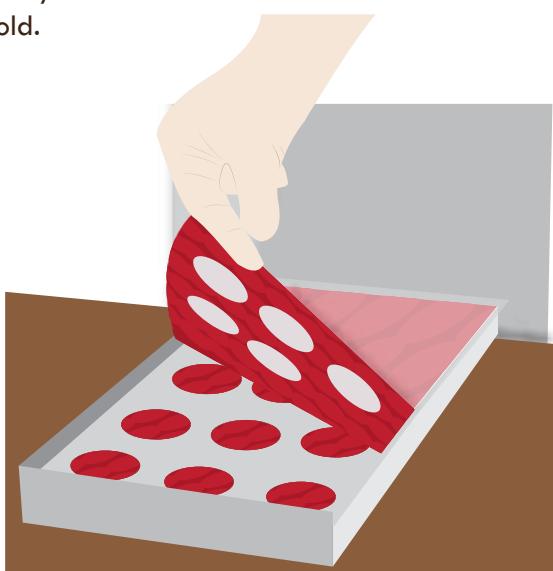
## STEP ⑥

Once crystalized, remove backing of magnetic mold and set aside.



## STEP ⑦

Slowly remove the transfer sheet from the chocolate mold.



## STEP ⑧

Remove finished chocolate pieces from mold.

