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Cake Decorating with Modeling Chocolate explores the nougat-like confection that has changed the landscape of cake design. With over 380 color photos and more than 40 tutorials, this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished in modeling chocolate. Sample the first chapter **WHERE TO BUY IT**

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Directions Step 1 Melt white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each...

Step 2 Heat corn syrup until almost as warm as the melted chocolate and combine with chocolate; it may begin to harden... Step 3 Break off a piece in the size you need and

...

~~Modeling Chocolate for Cake Decorating Recipe  
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Instructions Melt candy melts in a plastic or microwave-safe bowl in the microwave or stove-top sauce pan. Warm corn syrup and add food coloring. Remember that your final product will be lighter than the color of your corn... Fold mixture together with a spatula until mixture starts to seize and ...

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Whatever fondant can do, modeling chocolate can do better. It's as simple as that.

Fondant is the popular sugary dough used for cake decorating. The stuff on wedding cakes that gets left on the plate. Modeling chocolate is a chocolate and corn syrup mixture that produces a flexible, edible clay-like material that is perfect for covering cakes, making marvelous flowers, many fabulous decorations, and it tastes delicious.

~~Cake Decorating with Modeling Chocolate~~

You need semi sweet chocolate and corn syrup.

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What you do is you melt the chocolate in a waterbath (Heat water on the stove, not boiling, then put the chocolate in a bowl in the water). When all of the chocolate have melted then you add all of the corn syrup to the chocolate and stir until everything is soaked up, then let it cool.

~~How to Make easy modeling chocolate for cake decorating ...~~

One of the easiest ways to decorate a cake or cupcake is to roll the modeling chocolate with a textured rolling pin, lay it over the cake and trim the edges. Great Substitutes

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for Modeling Chocolate There are some awesome substitutes for modeling chocolate that you can use to mold figures, flowers, designs and whatever wild and imaginative things our mind can conceive.

~~Modeling Chocolate Cake Decorating | HubPages~~  
Oct 1, 2019 - The best cake decorating medium for sculpting and great-tasting edible garnishes is modeling chocolate. Here are recipes and instructions on how to make it, decorate with it, and wrap cakes with it. See more ideas about Modeling chocolate, Cake decorating, Chocolate.

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~~204 Best Modeling Chocolate images | Modeling chocolate ...~~

Cake Decorating with Modeling Chocolate explores the nougat-like confection that has changed the landscape of cake design. With over 380 color photos and more than 40 tutorials plus 10 videos (via YouTube), this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished in modeling chocolate.

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Modeling chocolate, also known as candy clay, is a versatile paste to use for cake sculpting and modeling. It holds its own shape very well when you cut and make intricate shapes out of it, yet it is soft and pliable enough to be made into figures.

~~Useful Modeling Chocolate Tips — Learn Cake Decorating Online~~

There is much debate among many in the cake decorating world about mixing fondant and modeling chocolate. Some say to keep them separate and use them for different decorating techniques. Others believe mixing

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them can bring out the good qualities of both mediums. I decided to put them to the test and see which performed the best.

## ~~Mixing Fondant and Modeling Chocolate~~

Apr 18, 2019 - Explore Annabelle Gheur's board "chocolate" on Pinterest. See more ideas about Cupcake cakes, Cake decorating, Modeling chocolate.

## ~~56 Best chocolate images | Cupcake cakes, Cake decorating ...~~

Modeling chocolate is a cake decorator's best friend! It is quick and easy to make, with

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just two simple ingredients. Plus, it doesn't dry out while you are working with it, and it holds its shape without long drying times. Beyond that, it is versatile and can be used to cover a cake or to sculpt...

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As such, you will need to remelt the modeling chocolate. Put the modeling chocolate back in a bowl, and place it in the microwave. Heat for 10 seconds. Remove the paste and knead until it becomes a smooth paste. Cover in plastic wrap and allow it to sit until it

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reaches room temperature before using.

Problem: Modeling chocolate is crumbly and dry.

~~Troubleshoot Modeling Chocolate — Learn Cake Decorating Online~~

Modeling Chocolate Gerbera Daisy Tutorial Tutorial on Cake Central- Like the flowers but also the white chocolate drizzle decoration. Drizzle white chocolate onto waxed paper, allow to partially set up, wrap around ganache covered cake.

~~Modeling chocolate | Articles and images~~



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~~about modeling ...~~

Fold mixture together with a spatula until mixture starts to seize and resembles soft serve ice cream. It is important to not over-mix or your modeling chocolate will get oily. Wrap in plastic and let set until chocolate is firm but still pliable. Usually a couple of hours depending on how hot it is in your room.

~~How to Make Perfect Modeling Chocolate |  
Artisan Cake Company~~

Modeling Chocolate Smurfs Smurf characters made from homemade modeling chocolate. in

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explores the nougat-like confection that has changed the landscape of cake design. With over 380

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