

How to make chocolate lollipops using Crystal Candy disk mats –

1. Place mat on a barrier paper. First spread the color chocolate you would like your details/words to be.



2. Using a tool to scrape off the excess chocolate. You can use something like a rubber spatula or a stencil scraper. Tape mat to barrier so it doesn't curl.



3. Melt some chocolate to use as the main color on your treats. This will go behind the wording on the final product.



4. I happen to have a round, disk chocolate mold that would fit the piece we are molding on top, but you can just spread the chocolate thick and do it without a mold.



5. Spread your base color on top of the dry disk mold. Make sure your first layer is completely setup before adding the backing. If you don't have a mold you might do TWO coats of the backing chocolate to make sure it's nice and thick.



6. Turn mat over once the chocolate is completely dry. Peel off silicone mold.



7. You will need a metal cutter to heat up and cut through the chocolate. I used a graduated Ateco set that I have. Heat a cutter in a shallow pan of boiling water. You don't need it in there long to heat enough to melt through the chocolate disk.



8. Quickly wipe off the cutter and place on top of the disk. Let the heat do the work while you push gently. If you push too hard too quickly you can crack the chocolate so again, let the heat do the work. Easy.



- Place some chocolate on the back of the disk and attach a stick. If using a candy mold like I did, place some chocolate on the front and stick a worded disk to it. Then add stick. Prop the bottom of the stick a bit until dry.



- To add a nice finish look, I piped some royal icing around the edge of each pop



11. Finished! They look adorable placed in little cello bags with ribbons tied to them. Super cute!



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birth
day

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ridiculously
AMAZING

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