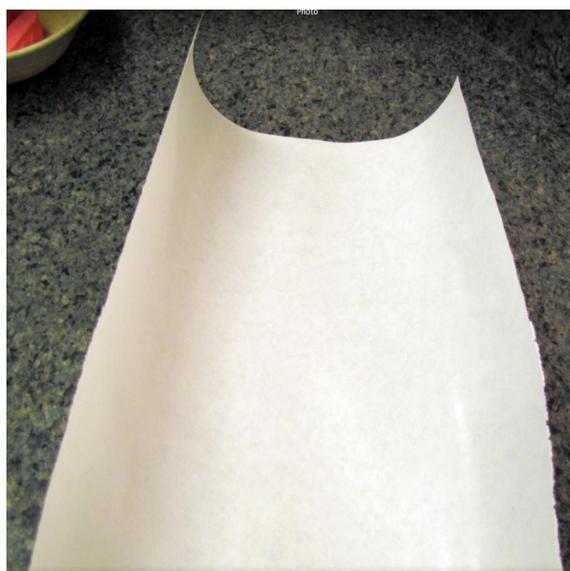


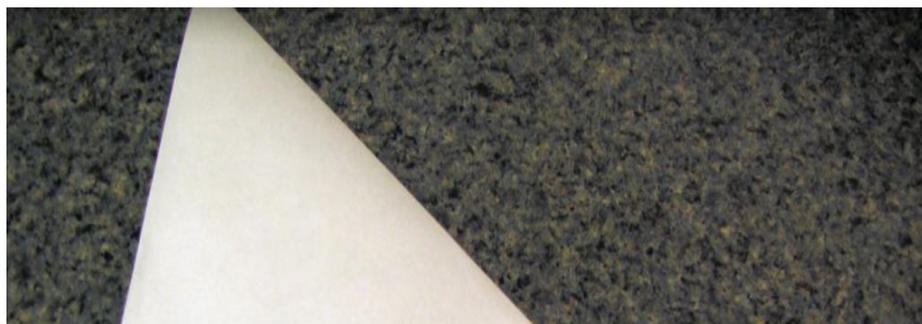
How Do They Do That?

I thought since we have the ADORABLE new teddy bear molds, I would make a cute little chocolate sucker/pop. These would be so cute as favors at a baby shower or for a small child's birthday party. Let's get started:

1. I'm first going to show you how to make a piping bag using a triangle of parchment, freezer paper or cellophane. I like to use the cellophane when working with chocolate. I usually go the day after Easter and buy a bunch at 1/2 price :-). Cut a piece of your paper, any size really will do. The wider the paper the bigger the bag will be.



2. Fold it down to create a triangle. Snip off the paper in excess of the triangle shape. Cut the triangle up the middle so you now have two pieces. When working with chocolate, I prefer to use cellophane because it's lighter and works easier for me.





3. Now you have a triangle shape. You have one point at the top of the triangle and two at the sides/bottom. Take one of the side points and curl it up to the top point. Do the same with the other side. You then have a cone you can fill. If it's easier for you, secure the top with some tape to hold your cone shape. I wrap it tightly so there really isn't a hole in the bottom. I then snip the tiny tip off to my liking. If you want it to come out slowly, snip a very tiny bit off the end.





4. This is what the final cone should look like.



5. These are the supplies I used:

[Medium Teddy Bear Mold](#)

Light brown chocolate candy melts

Pink chocolate candy melts

White chocolate candy melts

Sucker stick

Cellophane for the pastry bag

A tiny bit of orange and black fondant





6. I melted the pink chocolate and filled a cellophane bag with a small amount. I just tightly fold the top down after filling.



7. I found the easiest way to fill the heart was to stand the mold upright and squeeze a bit into the rounded tops of the heart. I then took a toothpick and spread it to the other areas of the heart. The great part about this mold is...

about this mold is you can see what you are doing since it's clear :-)



8. Once the heart is set up, fill the rest with brown chocolate. You can gently bang the mold on the counter to get air bubbles out. I did have to take a toothpick and move it around in the ears to get the bubbles out. I half way broke the tip of a toothpick to angle it in there. Again, it's nice you can see through the mold so you can see where the bubbles are if you have any. I then let it setup on the counter for a couple minutes. Then inserted a stick about 1/2 way down. I did have to hold this for a couple minutes until the chocolate became stiff enough to hold the stick. I'm sure if I used my brain, I could have come up with another method to hold the stick :-)



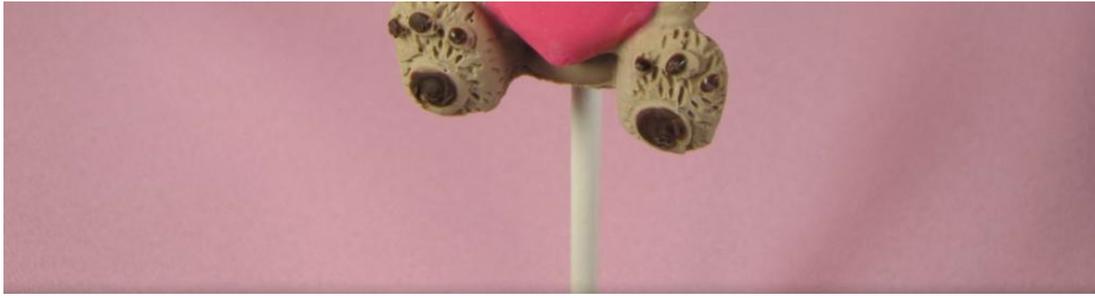
9. I placed him in the refrigerator for a bit. I would guess around 15-20 minutes would do it. To unmold, it MAY be helpful to have a third hand

minutes would do it. To unbind, it **MAY** be helpful to have a third hand around, but I did it myself. Just gently spread the split in the back of the mold and push on the head to remove the bear. I then rolled some orange fondant thin, and punched a little [daisy flower](#) and made a strap for the head. I dotted the daisy with chocolate in the middle and used the chocolate to glue the pieces on to the bear.



I also added tiny black fondant eyes (you could dot them with chocolate) and a teeny tiny white eye spark in the eye.





Done! Isn't it cute?! Just an idea to save time and make it easier, you could just pour the whole bear out of brown chocolate and then place a pink fondant cutout heart on the heart portion once it's out of the mold.

Inspiration for this chocolate sucker/pop came from Pablo De La Pava of Clearview molds and Creative Edibles By Yuki.

Hope you enjoyed this month's tutorial. Jennifer :-)