

HOW DO THEY DO THAT?

Isomalt Chocolate Crystal Brooch

By: Jennifer Dontz :-)

This month's tutorial is all about EASY PEASY!!! Now, with a brooch like this, you could easily work with black and white isomalt, but I like the idea that is has chocolate in it. I'm a true woman :-) Let's get started -

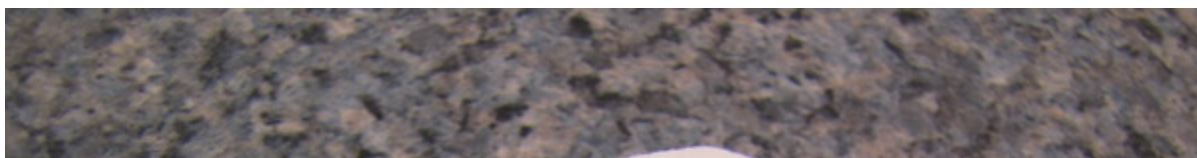


1. You will need some isomalt. I'm using Cake Play's [black nibs](#). Yes, nibs! Cool huh? These are actually much easier to use than the sticks, no breaking up required and they are the same great quality as the sticks. I'm using the beautiful [brooch jewel tip](#) silicone mold and some [Mercken's super white](#) chocolate candy melts. There is a big difference in super white verses

regular white. If you had them side by side, you would see how yellow regular white chocolate candy melts are.



2. Melt your isomalt sticks in a container that can take the heat of hot sugar. I'm using a Wilton measuring cup here, but our [silicone cups](#) (we have 1 and 2 cup) work great as well. Melt the isomalt in the microwave at 50% power. I check it by running a toothpick thru it every 30 seconds or so. By running the toothpick thru it, you can then tell if all is liquid. Let it sit out on the counter until the bubbles disappear. Then you are ready to pour. No need to put anything like grease in the mold.





3. I very carefully poured all the oval indents in the mold. You only need about 3 drops per cavity. The beauty of this is... if you make a mistake and overfill or underfill, just pick it out when it's dry and pour more :-). It will only take about a minute or two for it to be totally dry.



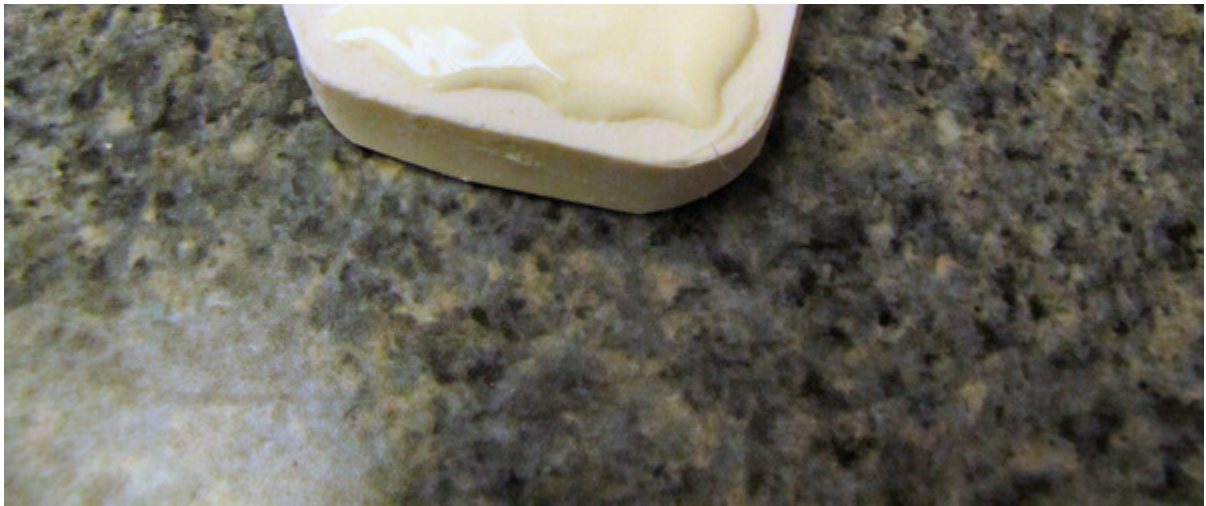


4. While your isomalt is setting up, melt some Mercken's super white in the microwave at 50% power, stirring often.



5. I put a little blob of chocolate in the center of the mold. Then take a toothpick and work it gently to the sides.





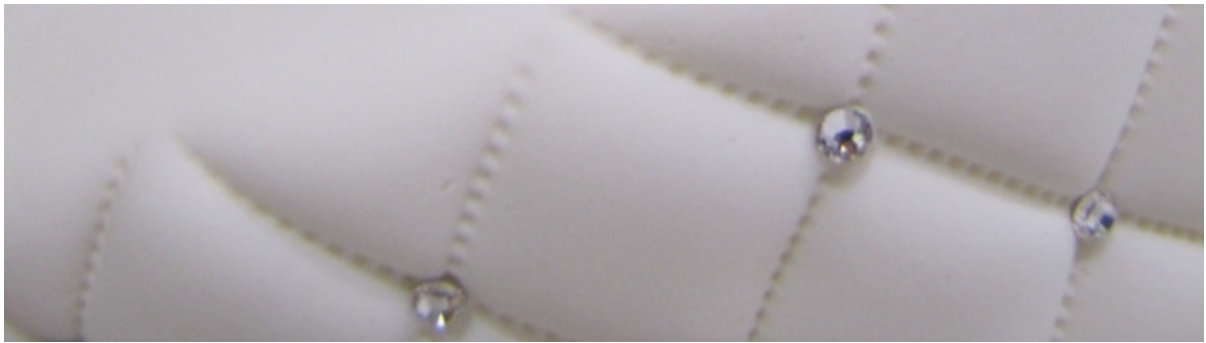
6. Just like this :-) I then pop in the frig for about 15 minutes.



7. Unmold. How EASY was that! If the isomalt appears not real shiny once you unmold, just let it sit, it will shine once it dries, it may have a little condensation on it. We are not finished quite yet. In the title I said it was an

isomalt, chocolate and swarovski crystal brooch. My favorite place to get the flat back crystals is jewelrysupply.com Click on swarovski, then flat backs. I just "glued" some on with melted white chocolate. You also could use royal icing, buttercream, piping gel... you get the drift. Just keep it edible even though they need to remove these before eating. I love putting crystals on wedding cakes, but ALWAYS personally talk to whoever is cutting that cake, to make sure they understand those are not edible. Here's what it looked like finished on my wedding cake:





Pretty huh? These are the clear crystals. They just sparkle with fire, love them! Here's a bit more of the cake:





And the whole sha-bang! :-)





I also used [CK #8 pearl mold](#). (I show step by step how to make the pearls and the quilting on my [Fun With Fondant Frills DVD](#).)

Also, the [large diamond quilter](#) and large toothed [stitch wheel](#).

I always use pearl clay to make my pearls. That recipe is also on the Fun with Fondant Frills DVD.

Hope you enjoyed my tutorial! If you would be interested in knowing how to make the monogram on the cake above, please zip me a note. I might consider doing a tutorial on that if there is interest.

Jennifer@SugarDelites.com Jennifer :-)