

Modeling Chocolate Recipe

By Lauren Kitchens

Melt in a microwave-safe bowl: 1 pound of white chocolate. Heat for 30 seconds at a time, stir between heating. Do not over heat. The bowl should be almost cool to the touch. Over heating will quickly cause the chocolate to burn.

Heat 1/2 cup of clear Karo corn syrup in a microwave-safe bowl for 30 seconds.

Pour syrup into melted chocolate and stir with a rubber spatula until completely blended; about 20 generous folds of the spatula to blend. Make sure the spatula and bowl are scraped clean of white chocolate. If any white chocolate has not made contact with corn syrup then you will have lumps in your finished modeling chocolate. Watch for white chocolate streaks while you stir. Mix until the streaks are gone.

Do not over-mix. If you over mix you will notice your chocolate becoming crumbly and falling apart as you mix. The over mixing is pulling out too much cocoa butter (fat) from the chocolate. The crumbly chocolate will settle at the bottom of the bowl and the clear liquid fat will rise to the top of the chocolate. You will not be able to blend the fat back into the chocolate once this happens.

Line a quarter-sheet cake pan with a large sheet of plastic wrap, making sure there is plenty of over-hang. Pour chocolate mixture into pan and wrap the over-hanging plastic wrap around the chocolate. Pull the plastic wrap straight and tight over chocolate. If the plastic gathers and pokes into the chocolate you will have trouble pulling it out of the hard modeling chocolate after it becomes hard. Cover tightly with plastic wrap and set aside at room temp over night.

The next day, cut the block of modeling chocolate into knead-able sections. The block will be greasy. It needs to be kneaded. Use cornstarch to knead if chocolate is sticky. If the block is too hard for you knead, heat in microwave 5 seconds at a time until you can begin to easily press your fingers into the block with less force. You will notice the block changing into a silky and pliable clay-like ball. It will be a light ivory color after it is kneaded. This is now Modeling Chocolate.

Cover with plastic wrap, Press-n-Seal is best, and drop in a zip lock bag for storage. Store at room temperature for 3-4 months before the oils begin to dry out, or in the freezer for up to 2 years.

Knead in gel paste or liquid paste color of any kind. The water-based icing colors will be perfect for the job. To make white, you must use white (titanium dioxide) powder or liquid color made for chocolate. The water-based white colors are too liquid for this job.

Tip:
You can use pre-colored candy melts to make modeling chocolate, a helpful tip when you need several pounds of one color. You can pre-color your melted white chocolate before adding your corn syrup.

If you're getting chunks of white chocolate in your finished product then you did not blend the corn syrup with the melted white chocolate completely. You can try to re-melt in the microwave and mix again by getting it to a very soft and pliable temperature. But do not over heat or the fat will separate from the chocolate.

If you're getting grit in your finished product then you have over mixed and pulled too much fat out of the white chocolate. The modeling chocolate will be a crumbly mess as you knead. There is no way to restore it to a smooth, workable clay at this point.

The same recipe, minus ¼ cup corn syrup, works for milk/dark chocolate and does not have as many issues as a white chocolate. However, you're stuck with brown and have no color options other than black.

For reference, watch me make modeling chocolate for you on YouTube. Just search for "Lauren Kitchens Modeling Chocolate" in the YouTube search bar.