

**SPOTLIGHT**

# SILICON MOULD CANDIES

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PROJECT SHEET



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# SILICON MOULD CANDIES

**e** EASY

## WHAT YOU'LL NEED

- 'Wilton' Candy Melts
- Vegetable oil
- 'Roberts' or 'Wilton' Edible Glitter
- Paintbrush
- 'Wilton' or 'Mondo' Piping Bag and thin nozzle
- 'Party Creator' Silicon Moulds

## INSTRUCTIONS

**Step 1** - Use a paintbrush to brush the inside of the chocolate mould with edible glitter.

**Step 2** - Melt Candy Melts in a bowl over a saucepan of simmering water.

**Step 3** - Mix in 2 tsp of vegetable oil to thin chocolate out, add more as required.

**Step 4** - Transfer to a piping bag and pipe melted chocolate into the mould.

**Step 5** - Place in fridge for 30 mins or until set.

**Step 6** - Remove from mould.