

# Chocolate Ornaments

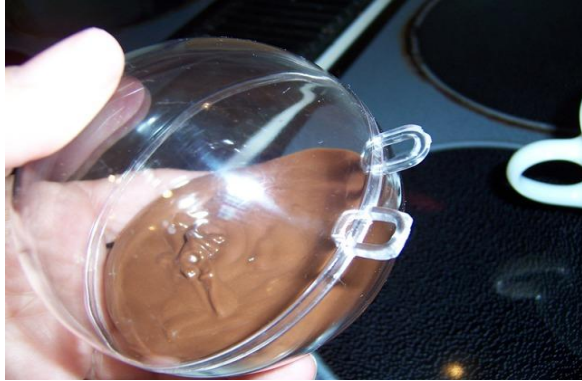
By Tami Utley



Start out with a plastic ornament ball. Mine is 80mm and I got it at Michaels, a local craft store in the wood section. Make sure you have cleaned it and it's shiny and dry inside. Of course you'll need some chocolate confectioner's coating disks, there are many brands and they all work. You can try Wilton Candy Melts, Apeels, Merckens, Guittard or any others. These are already tempered confectioner's coating and easy to use. You'll also need some fondant or gumpaste or chocolate clay (just a tiny piece) and some luster dust. I used Nu Silver, Claret luster dust, Bronze, Super green and Midnight. I also had a soft brush, some cotton gloves, some straight tweezers and a xacto knife (or knife tool)



I melted my chocolate disks in the microwave, but be really careful not to burn it! You can heat it over a double boiler too, you just want to make sure it flows, but don't overheat it so it's too runny. I fill one half of the ball about 1/2 full. I did measure my chocolate before melting and found I used 2.5 oz



Close the two ball halves, but make SURE to have the hanger of the ball aligned as shown. If you put them together, you will make it very hard to get the halves apart.



Now turn the ball and tap it in your hand so it coats evenly and completely and no air bubbles are present. You want to continue turning and letting the chocolate coat all around the ball for 30 seconds at least. Make sure to hold to two halves tightly together so it doesn't come apart!



Now put the ball in the freezer or refrigerator. If in the freezer, be sure to watch it carefully so it won't crack. I let it sit for 1 minute, then take it out and turn it some more. Once I start to see it frosting (about 3 minutes or so) I sometimes move it to the refrigerator, but you can leave it in the freezer a couple more minutes if you are in a hurry). Once you see it completely frosted as shown, the

chocolate has released from the ball and ready to come out.



Use your fingers to press against the two top hangers on the plastic ball to pry one side of it off. It should release fairly easily. br>



The second half will just fall out of the plastic ball. If not, you can ease it out by pulling on it a little, if not, put the other half back on and return to the refrigerator. The good news is...if you break it, you can re-melt the chocolate and try again.



Now take a sharp xacto knife or a knife tool (shown) and clean the seam. You can also use a heated spoon or spatula held against the seam to smooth.



Once the ball has come to room temperature, put on your cotten gloves so you don't get fingerprints on your shiny ball. Use a dry soft brush and luster dust to dry dust your ball all over. Sorry this pic is a little blurry.



Using the small amount of fondant, gumpaste or chocolate clay, make a small ball, flatten the top, and then use tweezers to make ridges in the side for an ornament topper.



Then use the tweezers to dig into the top a little and pull up a piece for a faux hanger. Of course this wouldn't really hold the ornament, it's just for show.



Paint the top with alcohol(like gin or vodka) and a silver lustre dust.



Paint a little chocolate onto the topper bottom. Sorry this is a little blurry. It's hard to hold the camera and your project with 2 hands!



Place the topper onto the chocolate ornament. Yeah, yeah, I know, it's blurry again. But you get the idea. I usually let the ball sit on the table to see where it naturally sits to decide where to place to topper.



You're done!! Make a bunch. You can also put surprises inside if you do the halves separately and then join them together. Or use small chocolate snowflakes or royal pieces to decorate the outside, the ideas are limitless.