

Candy Dip, Drizzle, & Bark

Objective: Children will learn how to use melted Candy Melts™ to create colorful treats.

Recommended Ages: 9 years old and up

Time required for project: 1 hour

Overview

This project is designed to introduce children to working with candy. They will use Candy Melts to add color and flavor to fruit, cookies, chips, and other pre-made treats. They will also learn how to create unique candy treats by mixing in different flavors. Leaders should determine ahead of time how many adult helpers are needed. Depending on the age of the group, 1 adult for every 8 - 10 children should be enough.

Supplies

Wilton Items needed (to be shared by group):

- ✓ Candy Melts Melting Pot (1 per 3-4 children)
- ✓ Candy Melts (at least 2 colors of your choice)
- ✓ 12 in. Disposable bags – 12 ct.
- ✓ 9 in. Angled Spatula (optional)
- ✓ Candy Melt Dipping Tools (optional)
- ✓ Parchment Paper (optional)
- ✓ EZ Thin Dipping Aid (optional)
- ✓ Duo Silicone Melting Pot Insert (optional)
- ✓ Assorted Sprinkles

Additional Kitchen Supplies to be shared (either leader can provide, or children can bring their own):

- ✓ Apron
- ✓ Disposable bowls and plates
- ✓ Scissors
- ✓ Toothpicks
- ✓ Disposable cloth or paper towels
- ✓ Gallon size plastic bags (for cleanup)
- ✓ Container to take candy home
- ✓ Food for dipping – pretzels, potato chips, fruit, vanilla wafers, cookies, etc.
- ✓ Tablespoons (if not using bags for drizzling)
- ✓ Forks (if not using Dipping Tools)
- ✓ Waxed paper (if not using parchment)

Project Outline

1. Introduction
 - a. Difference Between Candy Melts and Chocolate
 - b. Tips for Working with Candy Melts
 - c. Melting Candy Melts

- d. Coloring Melts
2. Basic Techniques
 - a. Dipping
 - b. Drizzling
3. Candy Bark
4. Clean-up/Wrap-up

INTRODUCTION

***Leader - Provide a quick overview of the project.**

NOTE: If using a Candy Melting Pot, place Candy Melts in the pot now and turn the switch to Melt.

DIFFERENCE BETWEEN CANDY MELTS AND CHOCOLATE

***Leader – Explain this information.**

- Chocolate:
 - Based on its composition, pure chocolate must be tempered and melted at a constant temperature to achieve the correct consistency to work with. Special equipment can be required.
 - Chocolate only comes in variations of milk and dark chocolate. “White Chocolate” does not contain any chocolate, but it does contain cocoa butter. Flavors often vary.
- Candy Melts:
 - Candy Melts contain hydrogenated palm oil which has a high melting point that allows them to be melted, returned to a solid state, and melted again without being tempered. No special equipment is required.
 - Candy Melts are made in light and dark cocoa flavors, as well as white and a wide variety of colors, all with a consistent vanilla flavor.
 - Candy Melts are less expensive than chocolate.
 - Candy Melts are available in specialty colors and flavors, especially for holidays.
 - Candy Melts come in convenient wafers and allow you to melt only as much as needed.

TIPS FOR WORKING WITH CANDY MELTS:

- Water causes melted coatings to harden and streak, so make sure all utensils are dry.
- Melts are ready for molding when the texture resembles cooked pudding.
- Will lose proper consistency if overheated or if liquids are added.
- If the coating becomes too thick, add 2 teaspoons of solid vegetable shortening per 12 oz. of Candy Melts or use Wilton EZ Thin Dipping Aid. This is a special additive that will thin the consistency of your candy without changing the finish of the candy or its ability to harden.
- Add flavor with candy flavors that are oil based, not water based.
- If adding color to melts, use colors that are oil based, not water based.
- If you get water in the melts, use EZ Thin Dipping Aid, a few flakes at a time, to return candy to the right consistency.

MELTING TECHNIQUES (10 minutes)

***Leader:** Explain the different techniques for melting. Depending on what is available, have students prepare one color for dipping and one color for drizzling.

NOTE: If using the Candy Melting Pot, stir the candy. If it is completely melted, change the setting to Warm.

● Melting Pot

- Melt up to 2 ½ lbs. of candy in 10 minutes or less.
- Two temperature settings, “Warm” and “Melt”, keep the candy at a consistent temperature while dipping.
- To preheat, place the silicone pot in the heating base.
- To melt more than one color, use the Duo Silicone Melting Pot Insert.
- Turn the switch to “Melt” for 5 minutes.
- Place the Candy Melts into the pot.
- Stir occasionally until the candy is completely melted.
- When completely melted, move the switch to “Warm” to keep the candy fluid.
- If the candy begins to cool and thicken, move the switch back to “Melt”.
- When finished, switch to “Off” and let the pot cool. Remove the candy by squeezing the silicone liner. Candy can be stored in an airtight container, or bag, and melted again later.



● Microwave

- Quick and easy method.
- Melt the candy in a microwave safe bowl, spouted measuring cup, Wilton Melting Bottle or Disposable Bags.
- Heat at half (50%) power or defrost setting for 1 minute. Stir or squeeze (if using a disposable bag) the candy to mix thoroughly.
- Continue to microwave and stir at 30-second intervals until smooth and completely melted. Take care when removing the candy from the microwave as the bowl, bag, or bottle may be hot.



● Double boiler

- Fill the lower pan with water to just below the bottom of the top pan.
- Heat the water to a simmer, then remove from heat.
- Put Candy Melts in the top pan and set over the lower pan.
- Stir constantly, without beating, until smooth and completely melted.



COLORING MELTS

- You can make different shades of candy by adding white melts to any colored melts. The more white melts you add to a color, the lighter the shade of that color.
- You can mix colors to create a whole new color. Check out the Candy Melts Color Chart at <http://www.wilton.com/cms-candy-coloring-chart.html>.
 - If you maintain the ratios shown, you should achieve the colors shown.
- Candy Melts can also be colored using an oil-based coloring like Wilton's Candy Color Sets.

BASIC TECHNIQUES

***Leader – Determine which method or methods of melting candy you will be using. You may need to use multiple methods or multiple bowls to allow children to try each technique.**

- **Dipping**
 - Prepare the treats to be dipped, if necessary. Most fruits should be washed and dried before dipping. If using pieces of bananas or apples, dip them first in lemon juice to prevent discoloration and allow them to dry.
 - Hold strawberries and cherries by their stems to dip in the candy.
 - For other fruit, pretzels, and small cookies, use the Candy Dipping Set to cover the entire treat. For partially dipped treats, hold one end of the treat. Dip into the candy.

NOTE: If the Candy Dipping Set is not available, use a fork to remove the treat from the melted candy.

- Tap the treat to allow any excess candy to drip off, then place the treat on parchment or wax paper. If the treat is not completely covered, use a toothpick to add a little candy to the uncovered area.
- Add sprinkles immediately, before the candy hardens.



- **Drizzling**
 - You can accent your dipped or plain treats by adding a drizzle with a contrasting color of candy. Use a disposable decorating bag, or if the melted candy is thin enough to drizzle, use a spoon to drizzle thin lines on your treat.

NOTE: If using two or more colors to drizzle, allow the first color to set before adding an additional color.

- Set the treats aside.



Have the children dip several treats in one color. They should immediately add sprinkles to several of the treats. The other treats should sit until the candy is hardened, then drizzle with their second color (if they have) using a spoon or decorating bag. Set the treats aside to set.

CANDY BARK

***Leader - Explain and demonstrate. Then have children work in groups to create candy bark.**

- In a large bowl, melt one color of candy. Spread the candy into an even layer, ¼ in. thick on a nonstick cookie pan lined with parchment paper.
- Refrigerate until the candy is set, about 10 minutes.
- Spread a second color of melted Candy Melts over the candy; immediately sprinkle it with pretzel pieces, small candies, or sprinkles.
- Refrigerate until firm, about 10 minutes.
- Remove the solidified candy bark from the cookie sheet and break it into pieces.



CLEAN-UP AND WRAP-UP

***Leader – If time allows, ask the following discussion questions.**

- Which treat is your favorite? Why?
- What other types of treats/foods do you think would be good dipped in candy?
- What other types of foods do you think could be used to decorate candy coated treats?

INSPIRATION

