

DECORATING WITH COMPOUND CHOCOLATE

1/4 Cup Compound "Chocolate"
1/4 tsp. Shortening.

"Petit Fours"



Melt as per melting chocolate directions, stirring periodically and adding color if desired. Do not overheat. Overheating causes granulation, which is not always noticeable to the eye, but which contains particles that can lodge in the tip of the dispenser.

Immediately fill cartridge as instructed previously. Twist on a plastic tapered tip for dispensing icing. Fill several cartridges (with different colors if desired), and place in a folded heating pad (medium heat) with tapered tips in place on the end of cartridges.

Place cartridge in dispenser and trace pattern as instructed above. When chocolate begins to thicken (cool) after a period of time, return cartridge to the heating pad and replace with another cartridge/color.

