

Ribbon Bow

Modeling Chocolate

1. Roll Modeling Chocolate thin ($1/16''$), then let sit ten minutes or more to firm up.
2. Using a ruler as a cutting edge and guide, cut rolled out Modeling Chocolate into even strips. Divide strips into 4 pieces for ribbon and bow shapes.
3. Fold over two pieces in half and pinch ends for the bow
4. Cut one end at an angle and pinch the other end for each ribbon.
5. Put together as you place it on the cake, laying the ribbons down first and the bow pieces on top



Three Petal Posy

pink (or any color) Modeling Chocolate

white Modeling Chocolate

green Modeling Chocolate

leaf cutter



1. Roll Modeling Chocolate thin ($1/16''$)
2. Cut out three circles for each flower
3. Pinch together one side of each circle to gather it a bit
4. Put the gathered sides of the circles together and pinch them to attach.
5. Make a randomly rolled tiny string of white modeling chocolate and put in the center of the flower
6. Cut Leaves out with leaf shaped cutter and place flower on top



Sweet Rose

Modeling Chocolate

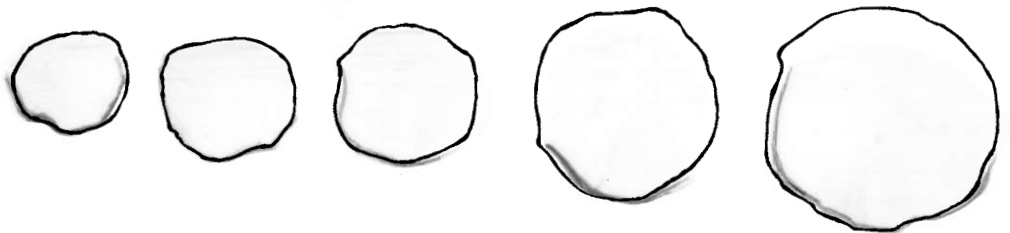


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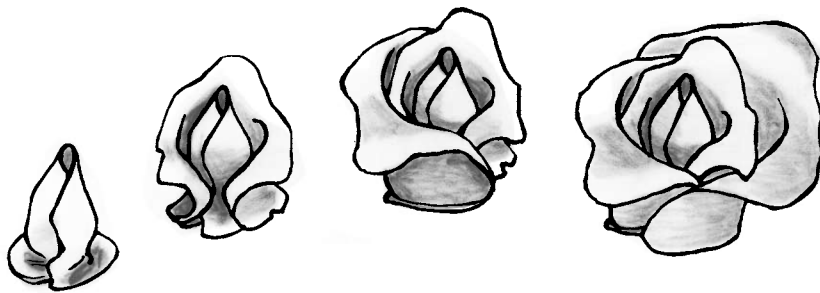


Roll 4 marble sized balls of Modeling Chocolate and then four or more slightly increasing sizes.

2. Flatten each one on one side into a thin petal, leaving the bottom edge thicker to make the body of the rose sturdy.



Dry the petals an hour or more; you can make these a day ahead of time and let them sit covered.



3. Shape the smallest petal into a cone, and wrap the other petals around it from the smallest to the biggest, turning the top edges back on outside petals.

Multi-color Flower

Two or more colors of Modeling Chocolate



Combine two or more colors of Modeling Chocolate and roll out using WonderTool. Cut overlapped circles to make crescent shapes.

Pinch rounded edge into petal tip and glue petals together with a bit of water. Add small ball of Modeling Chocolate on top.

Five petal cutout

purple Modeling Chocolate

yellow Modeling Chocolate

five petal flower cutter

WonderTool



1. Roll Modeling Chocolate 1/8" thin
2. Using the five petal cutter, cut flower shapes
3. Use the WonderTool to shape the petals in your choice of the following design ideas: Roll just the inside of each petal to make an indented petal design or roll the outer edge of each petal to make a ruffled design.
4. Leave flower flat and add a little ball of yellow for

the center, or pinch together at the middle to make a lilac type elongated flower.