

Foil Wrapped Chocolates

Carolyn Eiche/Carolyn's Creations

Materials: Chocolate brown polymer clay, Red candy foil, 3/16" or 5/16" heart shaped cutter, scissors, clay roller or 1/16" strip wood and something to use as a rolling pin, tile or aluminum foil to roll clay out on and place in oven, oven to bake clay.

- 1) Soften a piece of chocolate colored polymer clay. It doesn't matter what brand you use.
- 2) Roll out between two pieces of 1/16" strip wood or use a clay roller or pasta machine.
- 3) Cut out heart shapes with the cutter. I use a Kemper brand clay cutter. I use the 5/16" one for large heart candies and the 3/16" one for candies in a box or bowl.
- 4) Peel up excess clay and place your hearts in your pre-heated oven. Follow the package directions on the brand you're using for oven temps and bake times.
- 5) After they're baked and cooled you are going to wrap them with pieces of candy foil. You can get this by the package in the candy making/baking section of your craft store, at a shop that sells candy making supplies or you can use foil from candy you purchased in the store. Just make sure it's clean if using this last option and not covered in chocolate bits. Cut small squares of the foil and wrap around heart, trimming any excess and pressing out the shape and down until it's nice and tight and flat.

You're done! Use them wherever you want. In a bowl, candy box or place a few on a table or in a Valentine's Day scene.

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