

Dessert

Making Candy Clay

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

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Preparation Time: 30 minutes

Standing Time: 1 hour

You may use this recipe to produce delicious, easy to shape white chocolate candy clay as you would fondant.

A use for this Candy Clay can be seen in the recipe for Cherry Flower Power Cake.

1 package (12 oz) white chocolate baking pieces OR candy melts

1/3 cup light-color corn syrup

food coloring

powdered sugar

Place the white chocolate in a medium microwave-safe bowl. Microwave on 100% power (HIGH), stopping to stir every 20 seconds, until melted and smooth, about 1 minute total (do not overheat).

Add the corn syrup and stir with a rubber spatula until well-combined. The mixture will look grainy.

Cover the clay tightly with plastic wrap and let stand for at least 1 hour to firm up.

When ready to use, lightly dust a clean work surface with powdered sugar and knead the clay until smooth.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .