

Dessert

Making White Chocolate Curls For Cake

Frosting

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"
Better Homes and Gardens Magazine - May 2012

1 package (12 oz) white chocolate candy melts

Line a 5 3/4x3x2-inch loaf pan with plastic wrap. Set aside.

In a microwave-safe bowl, heat the candy melts in a microwave for 1 minute. Stir. Heat for 1 to 2 minutes more, stirring every 30 seconds, until melted. Pour into the pan. Freeze for 15 minutes.

To shave the curls, let the candy stand at room temperature.

Line a baking sheet with waxed paper. Holding the candy with paper towels over the waxed paper, use a peeler to shave curls along the wide side of the candy. If the candy becomes soft, refrigerate for a few minutes.

Chill the curls. Using a long toothpick, lift the curls and place against the cake..

Sprinkle with edible glitter (Wilton Edible Glitter; wilton.com), if desired.

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: .