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## **Make Valentine's Day Painted Chocolates** with Courtney Cerruti

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### **Chapter 1 - Introduction**

#### Overview

(jazzy music) - I am Courtney from Creativebug. I'm an artist, an author, and I'm also a painter, and if you've never painted with chocolate before, it's so much fun. Candy is the perfect Valentine's Day gift, and I'm gonna show you how easy it is using candy molds and a little bit of candy coloring so that you can actually paint with chocolate. (jazzy music) This is really fun for adults, but it's also an ideal craft to do with children because they get to do a little painting, they get to play in the kitchen, which is a little bit different, and they get to make a really beautiful handmade valentine. And it's gonna keep your kid busy for about an hour, and that is a craft worth knowing. Do you normally give valentine's to your classmates? - [Child] Yeah. - [Courtney] How many kids do you have in your class? - [Girl] Twenty. - Twenty kids? - [Girl] Um hmm. - Do you like all 20? - Yeah. - That's good. (jazzy music)

### **Chapter 2 - Materials**

#### Materials

- Most of these supplies, you can find at your local craft store like a Michaels. A lot of what we're using is gonna be found in the cake decorating or candy aisle of the store. First, you'll need your white chocolate to work with. These are candy melts, they come in little bags. 12 ounces is what I have here. That will yield several dozen of a small sized chocolate. You can also do this craft with a milk chocolate or a dark chocolate. You just need something that's gonna melt that you can pour into these little molds. I have one mold that's little heart shapes and one mold that's a double heart lollipop. So you see these little channels here where you can just gently rest in a lollipop stick. We're gonna need a few small bowls for mixing your chocolate with color. They need to be microwavable. You can get microwavable bowls or I'm just using ceramic bowls that are Pyrex. You'll need some candy coloring. This is specific coloring for oil-based food like chocolate. You can't use food coloring 'cause that only mixes with water-based products. Just using a simple palette of basic colors. You'll need a lot of toothpicks. If you are gonna make the lollipops, you'll need lollipop sticks. Then, several paint brushes for mixing and painting with. These need to be either food safe or unused paint brushes from the art store. The last thing we are gonna need is a microwave to melt your chocolate in and a refrigerator so that your chocolates will set up and you can enjoy them the next day as a valentine.

### **Chapter 3 - Make Painted Chocolates**

#### Paint chocolate

- I have my friend, Ada, with me and she's going to help make these Valentines. Ada do you know what we're going to do? - No. - Do you want me to tell you? - Yeah. - We're going to actually paint chocolate. Have you ever done that before? - No. - Never painted with chocolate? - No. - Have you painted before? - Yeah. - Have you eaten chocolate? - Yeah. - Okay, then you're perfectly qualified for this. So do you want to do little heart chocolates or would you like to do lollipop chocolates? - [Ada] I'll do hearts. - Cool. Before we start painting, we actually need to melt our chocolate so I've divvied up about half a bag of candy melts into these little individual bowls and we're going to microwave these in 15-second intervals at half power and we want to stir in between each time we

microwave it. Ooh, that looks perfect. Go ahead and melt all your bowls of chocolate. I have four that I'm working with and we're going to add some color to this. And the best way to add color is actually with a toothpick. So what color should we do? Let's pick this first bowl. - Red. - Red? It's gonna be a little pink, is that okay? - Yeah. - 'Cause red and white makes - Pink. - That's right, pink. Just gonna dip this in here and do you want to actually stir it? - [Ada] Sure. - [Courtney] So I'll let you stir that and I'm going to start adding some red to this bowl too because I can do red and blue to make purple. You can stir fast. And start getting a pink in there. What should our third color be? - [Ada] Maybe blue? - [Courtney] Blue? Okay. I'll add a little bit of blue to this and we'll mix that to make purple. Add some blue there and we've got one bowl left if we want to do something with our yellow. Might need to add more red to that. Does that look purple enough yet? - [Ada] Maybe stir it a little bit more. - Yeah, I think you're right. Let's add some more red to that. Do you want to mix the last bowl of color? - Yeah. - What color should we use? - Yellow. - Yellow. I think that's a good choice. Let's just swap these. If you get a little bit of food coloring on your fingertips, you might want to have a paper towel or a baby wipe handy so you can easily get that off your fingers. You can always mix more color as you're going or add more candy melts if you run out of chocolate. And you would just microwave, get a little bowl in 15-second intervals, just like we did to begin with, even when you have color in it. Once all of your colors are mixed, you're ready to paint and there's really no right or wrong way to do this, you just gotta have fun, right? - [Ada] Yep. - Cool. So pick a brush and this is really easy. You can kind of scoop the chocolate out just like it's paint and then start painting in your mold. And the chocolate's going to stiffen a little as you work with it and that's fine. It can be a little sloppy. I won't tell if a little chocolate gets on your finger. If you happen to put that in your mouth, it's fine. Oh yeah, I like that yellow. It's pretty. The thing that's really different about painting these chocolates is that you're actually painting from the front, back. instead of painting a picture on a piece of paper where you can do the background and the foreground because this is what you're going to see. So if you wanted to do something like little dots, you'd put those down first. If you did them last, you wouldn't really see them on the front of your candy. So you want to keep that in mind. Who are you going to give your Valentines to, do you know? - Nope. - Do you normally give Valentines to your classmates? - Yeah. - Yeah? Do you want pink? - [Ada] Umm, I'll do purple then I'll do pink. - [Courtney] Cool. How many kids do you have in your class? - 20. - 20 kids? - Mm-hm. - Do you like all 20? - Yeah. - That's good. - [Ada] If another color gets dropped in a different, like in this color, if this color got dipped in this color, what would happen? - Well that's a good question. So you can mix your colors if you want while you're painting. You can put another color behind your first color but if you can't see any part of the clear tray below, that means it's not going to show through to the front so it will just be on the back. But it's okay to mix. I think I'm ready for a little bit of a color switch so I'm going to add a little bit more blue to the blue we already have going so it could be darker and maybe a little more red so we get a darker pink. And you can do this at any point in the process as long as the chocolate is still melted or semi-melted. If it needs to be melted a little more, just pop it in the microwave and make sure you stir it in between your 15-second intervals. Is it okay if I mix more? - [Ada] Yep, that's fine. - Cool. Continue painting until you have that first layer, the bottom of your tray entirely covered with chocolate. That's the part that you're going to see when you pop these out of the molds and they'll be the top of your chocolates. You can keep painting because each layer is going to solidify a little bit and that will give you enough of a base to paint the second and third coat all the way until you've got your tray filled. Or when you're done painting, you can also just fill the back of the tray with more chocolate. It can be colored chocolate, or it could be white chocolate, it doesn't matter. It

could even be dark chocolate.

#### Finish and wrap chocolates

- Painting chocolate is super fun but it does take a little while so if a certain someone starts to get a bit tired and decides to abandon project, then it's your job to take over. We're gonna continue filling these chocolates and we've got everything painted, we did a good job on the painting. I still have a few spots where chocolate needs to come up to the top edge so we've got a full chocolate. You can fill it with the white candy melts or the colored chocolate, whatever you have left is fine. I'm gonna use a brush and I've got my bowl here. You can half scoop, half pour, chocolate into the rest of each little shape until the mold is totally full. If you get a little too much, that's okay too. I'm gonna show you how to level this out in a minute. These lollipops or any larger shapes get filled in exactly the same way but we want to add a stick to this. That about fits. You're just gonna gently place the stick into that little channel, pressing down, and this chocolate will harden. While your chocolate's still in this state you wanna give these a gentle tap to bring out any air bubbles and really level out the chocolate. You can see the little air bubbles come to the surface. Same thing here, just gently tap your lollipop. Got a little bit of chocolate just oozing over this ridge here and that's fine, we can take that off after this has all hardened. Place these trays into the freezer, it can be as little as five to ten minutes until they're completely hardened. You can also do this overnight, it's a great bedtime activity and they have to wait until the chocolate's ready to pop out of the mold tomorrow. Popping these out of their trays is actually much easier than even ice cubes and they come out really nice and shiny on the side that was facing in that little well. They're really pretty and easy to package up. Anything that's spilled over will have a little lip or edge around if it's clearly not part of the original mold and it's actually really easy to just break off because it's so thin. If you happen to have a little ridge on an edge here that's not perfect, just the heat from your hand smoothing that off will make any excess flake away. You can take a few of these chocolates and put them in little wax paper bag, you can put them in a sweet paper box or even package up your lollipops and they're perfect for Valentine's Day giving.