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Decorating With Modeling  
Chocolate

# **Cake Decorating With Modeling Chocolate**

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**Easy WEDDING Cake Tutorial |**

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## **Decorating with Modeling CHOCOLATE**

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Doll Cake Part 4 Modeling  
Chocolate Skirt Decorations  
How to Panel a Cake with  
Modeling Chocolate and Get  
Super Sharp Edges **How to  
Make Modeling Chocolate...**

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## **The FOOLPROOF Way!**

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Optical Illusion Cake with  
Modeling Chocolate  
*Cake  
Decorating with Modeling  
Chocolate*

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Cake With Modelling  
Chocolate  
*Roses Sculpting*

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CAKE! Chocolate cakes  
inspired by the AsapSCIENCE  
Book! Modeling Chocolate  
Cake Decoration | Lemon Cake*

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~~Chocolate~~ / Sheuli Cake

~~Decoration Modeling~~

~~Chocolate: 3 Expert Tips |~~

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to Make Simple CHOCOLATE

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from Yeners Way Modeling



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Cakes StepbyStep *Modeling  
Chocolate Animals - Savannah  
Custom Cakes So you think*

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*Chocolate* *you've ruined your modeling  
chocolate.* HOW TO MAKE (and  
fix) MODELING CHOCOLATE

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Modelling Chocolate - Tips

And Techniques **MODELING**

**CHOCOLATE OR FONDANT? WHAT I**

**USE....** ~~How to make Modeling  
Chocolate, using REAL~~

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Modeling Chocolate Recipe

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~~Chocolate~~ Instructions (like  
Fondant)-- A Cupcake  
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~~Delicious Chocolate Hacks  
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Modeling Chocolate explores  
the nougat-like confection~~

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Chocolate has changed the landscape of cake design. With over 380 color photos and more than 40 tutorials, this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished

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~~Chocolate~~ in modeling chocolate.

Sample the first chapter

WHERE TO BUY IT

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~~Modeling Chocolate — Wicked~~

~~Goodies~~

Directions Step 1 Melt white

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Chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each... Step 2 Heat corn syrup until almost as warm as the melted chocolate and combine with chocolate; it may begin to



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~~Chocolate~~ Harden... Step 3 Break off a piece in the size you need and ...

~~Modeling Chocolate for Cake  
Decorating Recipe |  
Allrecipes~~

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~~Cake Decorating with~~

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~~Modeling Chocolate:~~

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Instructions Melt candy melts in a plastic or microwave-safe bowl in the microwave or stove-top sauce pan. Warm corn syrup and add food coloring. Remember that

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~~Chocolate~~ your final product will be lighter than the color of your corn... Fold mixture together with a spatula until mixture starts to seize and ...

~~Modeling Chocolate Recipe~~

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...

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Whatever fondant can do,  
modeling chocolate can do  
better. It's as simple as  
that. Fondant is the popular  
sugary dough used for cake

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Decorating. The stuff on wedding cakes that gets left on the plate. Modeling chocolate is a chocolate and corn syrup mixture that produces a flexible, edible clay-like material that is perfect for covering cakes,



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~~Chocolate~~ making marvelous flowers,  
many fabulous decorations,  
and it tastes delicious.

~~Cake Decorating with  
Modeling Chocolate~~

You need semi sweet  
chocolate and corn syrup.

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Chocolate is you melt the chocolate in a waterbath (Heat water on the stove, not boiling, then put the chocolate in a bowl in the water). When all of the chocolate have melted then you add all of the corn

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~~Chocolate~~ syrup to the chocolate and stir until everything is soaked up, then let it cool.

~~How to Make easy modeling  
chocolate for cake  
decorating ...~~

One of the easiest ways to

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Chocolate  
Decorate a cake or cupcake is to roll the modeling chocolate with a textured rolling pin, lay it over the cake and trim the edges.

Great Substitutes for  
Modeling Chocolate There are some awesome substitutes for

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~~Chocolate~~ modeling chocolate that you can use to mold figures, flowers, designs and whatever wild and imaginative things our mind can conceive.

~~Modeling Chocolate Cake~~

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~~Chocolate~~ | ~~HubPages~~

Oct 1, 2019 - The best cake decorating medium for sculpting and great-tasting edible garnishes is modeling chocolate. Here are recipes and instructions on how to make it, decorate with it,

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Chocolate  
and wrap cakes with it. See  
more ideas about Modeling  
chocolate, Cake decorating,  
Chocolate.

~~204 Best Modeling Chocolate  
images | Modeling chocolate~~

~~...~~

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Cake Decorating with  
Modeling Chocolate explores  
the nougat-like confection  
that has changed the  
landscape of cake design.  
With over 380 color photos  
and more than 40 tutorials  
plus 10 videos (via



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Chocolate), this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished in modeling chocolate.

~~Cake Decorating with  
Modeling Chocolate: Kristen~~

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~~Chocolate...~~

Modeling chocolate, also known as candy clay, is a versatile paste to use for cake sculpting and modeling. It holds its own shape very well when you cut and make intricate shapes out of it,

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~~Chocolate~~ yet it is soft and pliable  
enough to be made into  
figures.

~~Useful Modeling Chocolate  
Tips — Learn Cake Decorating  
Online~~

There is much debate among

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Chocolate  
many in the cake decorating world about mixing fondant and modeling chocolate. Some say to keep them separate and use them for different decorating techniques. Others believe mixing them can bring out the good

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~~Chocolate~~ qualities of both mediums. I decided to put them to the test and see which performed the best.

~~Mixing Fondant and Modeling  
Chocolate~~

Apr 18, 2019 - Explore

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Annabelle Gheur's board  
"chocolate" on Pinterest.  
See more ideas about Cupcake  
cakes, Cake decorating,  
Modeling chocolate.

~~56 Best chocolate images |  
Cupcake cakes, Cake~~

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~~Chocolate ...~~

Modeling chocolate is a cake decorator's best friend! It is quick and easy to make, with just two simple ingredients. Plus, it doesn't dry out while you are working with it, and it

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~~Chocolate~~ holds its shape without long drying times. Beyond that, it is versatile and can be used to cover a cake or to sculpt...

~~70+ Best Molding chocolate  
images in 2020 | chocolate~~



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As such, you will need to remelt the modeling chocolate. Put the modeling chocolate back in a bowl, and place it in the microwave. Heat for 10 seconds. Remove the paste

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Chocolate  
and knead until it becomes a smooth paste. Cover in plastic wrap and allow it to sit until it reaches room temperature before using.  
Problem: Modeling chocolate is crumbly and dry.

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~~Troubleshoot Modeling~~

~~Chocolate — Learn Cake~~

~~Decorating Online~~

Modeling Chocolate Gerbera

Daisy Tutorial Tutorial on

Cake Central- Like the

flowers but also the white

chocolate drizzle

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~~Chocolate~~ decoration. Drizzle white chocolate onto waxed paper, allow to partially set up, wrap around ganache covered cake.

~~Modeling chocolate |  
Articles and images about~~

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~~Modeling  
Chocolate...~~

Fold mixture together with a spatula until mixture starts to seize and resembles soft serve ice cream. It is important to not over-mix or your modeling chocolate will get oily. Wrap in plastic

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~~Chocolate~~ and let set until chocolate is firm but still pliable. Usually a couple of hours depending on how hot it is in your room.

~~How to Make Perfect Modeling  
Chocolate | Artisan Cake~~

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Modeling Chocolate Smurfs  
Smurf characters made from  
homemade modeling chocolate.  
in Photos. in Forum. in Blog  
Post. in Recipe. in  
Tutorial. Home Recipes  
Tutorials Forum Gallery Blog

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Cake Decorating with  
Modeling Chocolate explores  
the nougat-like confection  
that has changed the  
landscape of cake design.  
With over 380

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