



INGREDIENTS

- 300g Roberts Confectionery White, Milk or Dark Melting Buttons
- Roberts Confectionery Flavour Oil - Orange

MATERIALS

- Roberts Confectionery Assorted Chocolate Bar Mould #36
- Roberts Confectionery Eye Droppers



DECORATIONS - OPTIONAL

- Roberts Confectionery Foil Wrapping
- Size 3 Cello Bags
- Colourful Ribbon
- Scrap Booking Paper
- Stickers or Paper Cut Outs



STEP 1

Melt the Buttons according to the instructions on the back of the packet. Flavour the melted Buttons with drops of Roberts Orange Oil.

STEP 2

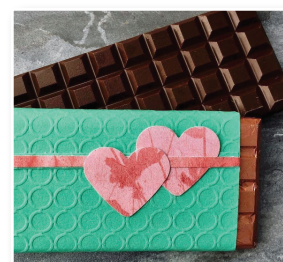
Spoon flavoured buttons into the Chocolate Bar Mould. Tap the mould on the bench to release air bubbles. Place into the fridge to set, approximately 30 minutes.

STEP 3

Tip the mould over onto paper towel. The chocolate bars should easily release from the mould.

DIY chocolate bars make great gifts.

Place in a Roberts Confectionery Size 3 Cello Bag and tie with a colorful ribbon. Alternatively, wrap each chocolate bar in Roberts Foil Wrapping and decorate with coloured paper cut outs.



MORE IDEAS! Sprinkle the mould with your favourite toppings:

- Roberts Confectionery Edible Sprinkle combination
- Roberts Confectionery Salted Caramel Topping
- Chopped M n M's
- Caramel Popcorn
- Chopped Oreos
- Crushed Honeycomb
- Dried Fruit and Nuts
- Mixed Lollies
- Chopped Caramels

TOP TIPS

Always buy more than one mould!
Traditional Bar = 100g Chocolate
Shallow Bar = 35g Chocolate
Small Deep = 25g Chocolate
Large Deep = 55g Chocolate

