

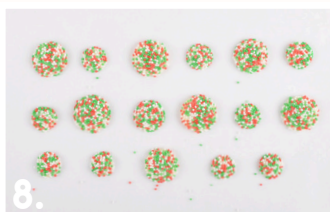
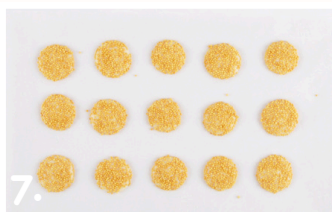
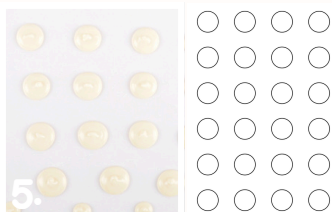
# Chocolate Christmas Freckles

MAKE + DECORATE

## INGREDIENTS + MATERIALS

- 300g Roberts Edible Craft Chocolate Melts White
- Roberts Edible Craft NEW Gold Non Pareil Sprinkles
- Roberts Edible Craft Christmas Non Pareil Sprinkle Mix
- Christmas Cookie Cutters (4-5cm)
- Bowls & Spoons
- Roberts Edible Craft Piping bags (14" or 18")
- Shallow dish
- Baking tray
- Baking paper

Note: This recipe is to make two styles of freckles.



## METHOD

1. Using two microwave safe bowls, place 150 gm of melting buttons into each one.
2. Method 1: Spread your sprinkles into a shallow dish and arrange your cookie cutters on top. Give them a wiggle to push them down into the sprinkles, to ensure the sprinkles are sitting slightly inside the cutter. (Image 2)
3. Heat 1 bowl of buttons, using 30-45 second intervals, stirring in-between, until completely smooth.
4. Pour the melted chocolate into a piping bag. This method will assist in creating a smooth base for your chocolates. You can also use a teaspoon if preferred.
5. Pipe the melted chocolate into the cutters filling to the height you want your finished chocolate to be (half way will create a nice bite size depth). Given a gentle wiggle to create an even surface. (Image 3)
6. Allow to Set. You can place them into the fridge to speed up the process. Once set, the cookie cutter should slide away easily from the set chocolate piece.
7. Method 2: Place a sheet of baking paper onto a large plate or baking tray. (Image 4)
8. Melt your second batch of chocolate buttons and pour into a piping bag (you can also use a teaspoon.)
9. Pipe circles/blobs leaving a few centimetres in-between each one, to allow for spreading. (Image 5) . We also have a free template you can download via our Blog Post.
10. Cover each one with sprinkles and allow to completely cool before shaking off the excess. (Image 6-8)