

How to Decorate Chocolate

Chocolate is a delicious and versatile dessert that tastes great and can look even better. Making your own chocolate is super fun and allows you to use your creativity in the decorating department. If you are making chocolates to hand out...

Method 1 of 4:

Making the Base Chocolate for Molds

1. **Cut your chocolate into $1\frac{1}{2}$ inch (1.3 cm) pieces.** Chocolate will melt much easier when it is in small pieces. Use a sharp knife and a cutting board to cut up your chocolate into small, bite-sized pieces. Make sure they are all roughly the same size so that they melt evenly.^[1]
 1. You can use white chocolate, milk chocolate, or dark chocolate.
2. **Place your chocolate pieces into a microwave-safe bowl.** Transfer your chocolate into a medium-sized bowl that is safe to microwave, like glass or ceramic. Make sure the bowl is only about halfway full so that your chocolate won't spill out over the edges. If you need to, use multiple bowls.^[2]
 1. Most bowls will say on the bottom whether or not they are microwave-safe.
3. **Put your chocolate pieces in the microwave for 30 seconds.** Melting chocolate is a slow process. Start out with 30 seconds so that you don't burn your chocolate. If your chocolate starts to bubble or steam, take it out of the microwave right away.^[3]
4. **Take the chocolate out of the microwave and stir it with a spoon.** Use oven mitts to take your bowl of chocolate out of the microwave in case it is hot. Stir your chocolate with a spoon for about 10 seconds to evenly disperse the pieces.^[4]
 1. There will still be lumps of chocolate in the bowl that aren't melted all the way.
5. **Heat the chocolate in 30 second increments until it is smooth.** Put your bowl of chocolate back into the microwave for another 30 seconds, then take it out and stir it again. Depending on the size of your chocolate pieces, you may need to do this 2 to 3 more times. Make sure the chocolate is smooth and completely melted.^[5]
 1. Do not put your chocolate in the microwave for more than 30 seconds at a time, or it could start to burn.

Method 2 of 4:

Creating a Splatter Effect with Cocoa Butter

1. **Flick colored cocoa butter with a paintbrush onto a plastic or silicone mold.** Set your chocolate mold onto a flat surface. Dab some colored cocoa butter onto a clean paint brush. Use your thumb to flick the paint brush toward the mold to create a splatter pattern.^[6]
 1. Use multiple colors of cocoa butter for an interesting effect.
 2. You can find colored cocoa butter and chocolate molds at most home goods stores.

2. **Pour your melted chocolate into a silicone or plastic mold.** Carefully hold your bowl of melted chocolate over your mold. Use a rubber baking spatula to fill each mold all the way with melted chocolate. Try not to drip any chocolate over the sides of the mold.^[7]

Tip: If your mold is small and hard to pour into, put your chocolate into a piping bag and then transfer it to your mold.

3. **Let the chocolate chill in the freezer for 10 to 15 minutes.** Make sure your mold is sitting on a flat surface in your freezer. Let the chocolate sit for at least 10 minutes or until it is hard. Do not take the chocolate out too early, or it won't be hardened all the way through.^[8]
 1. Gently press the top of the chocolate to see if it is hard. If your finger leaves an impression, the chocolate needs more time in the freezer.
4. **Pop the chocolates out of the mold carefully.** If your mold is plastic, turn it over and gently tap it on a countertop or table until the chocolate pieces come out. If your mold is made of silicone, squeeze each piece of chocolate up from the bottom until you can grab them out. Turn your chocolate pieces right-side-up to reveal the splatter effect you've created!^[9]

Method 3 of 4:

Using Transfer Sheets for a Patterned Design

1. **Place a patterned transfer sheet onto your silicone or plastic mold.** Choose a patterned transfer paper that you'd like to use on your chocolate. Place the sheet on top of your plastic or silicone mold so that it covers the openings that you will pour the chocolate into.^[10]
 1. Patterned transfer sheets are pieces of acetate that have cocoa butter printed onto them. The hot chocolate will melt the acetate and bind with the cocoa butter, leaving a pattern on your chocolate.
2. **Pour melted chocolate into the mold on top of the transfer sheet.** Choose white chocolate, dark chocolate, or milk chocolate and melt it in the microwave until it is smooth. Scoop the melted chocolate into each individual chocolate mold. Fill each mold up all the way.^[11]

Tip: You can add multiple types of chocolate to your mold for a multi-colored piece.

3. **Put the chocolate mold into the fridge for 10 to 15 minutes.** Make sure the surface that the mold is sitting on is completely flat. Leave your mold in the fridge until the chocolate is hard to the touch.^[12]
 1. If your mold is at a slant, your chocolate pieces will not be flat on the bottom.
4. **Pop the chocolates out of the mold onto a plate or dish.** Carefully take each chocolate piece out of its mold and turn it over to reveal the pattern on the underside. Display your chocolate on a dish or a plate to serve to your guests.^[13]

Method 4 of 4:

Decorating Chocolate with Chocolate Details

1. **Melt white chocolate and milk chocolate in separate bowls.** Cut up pieces of both white and milk chocolate and melt them in the microwave separately. Make sure they are both smooth and don't have any large chocolate lumps left in them.^[14]
 1. You can use dark chocolate instead of milk chocolate if you want a less sweet taste.

2. **Pour the white chocolate into a piping bag.** Carefully transfer the melted white chocolate into a piping bag using a baking spatula. Cut a small hole at the end of the piping bag for your chocolate to come out of.^[15]
 1. If you don't have a piping bag, you can use a plastic bag with the tip cut off instead.
 3. **Pipe white chocolate designs on the bottom of your mold.** Use your piping bag full of chocolate to create small details at the bottom of your mold. If you have a flower mold, emphasize the petals with your white chocolate. If your mold is in the shape of a character, give them a face or ears with the white chocolate.^[16]
 1. Remember that the 'bottom' of the mold will actually be the top of the chocolate piece.
- Tip: If you have a super detailed mold, use different colored white chocolate to pipe details into the mold.
4. **Chill the chocolate in the freezer for 2 to 3 minutes.** Place your mold in the freezer for a few minutes until the white chocolate hardens slightly. This will ensure that the 2 types of chocolate don't mix together. Make sure your mold sits on a flat surface in the freezer.^[17]
 1. If you want to add multiple layers of details, freeze each layer before making a new one.
 5. **Pour milk chocolate over the white chocolate to fill up the mold.** Use a baking spatula or a piping bag to fill up the rest of your molds with milk or dark chocolate. Fill the mold to the top so that your chocolate pieces are the right size.^[18]
 1. You can also put your milk or dark chocolate into a squeeze bottle if you have one.
 6. **Put your mold in the freezer for 10 to 15 minutes.** Harden the rest of your chocolate by setting it on a flat surface in the freezer. Take the chocolate out when it is hard to the touch, or after about 10 minutes. Make sure the chocolate is hardened all the way through.^[19]
 7. **Pop the chocolates out of their mold to reveal the white details.** Carefully take each chocolate piece out of its mold. Turn the pieces over and display them with the white chocolate design on top so that the details are visible.^[20]

Tip: You can also create details with milk chocolate and then fill the mold up with white chocolate.

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