

# How to Paint Chocolate

Whether you're a beginner or a seasoned pro, painting chocolate is a fun, creative way to express yourself in your dessert-making. This skill may seem daunting from a glance, but it's easy to get the hang of with the proper tools and...

Part 1 of 2:

## Forming and Assembling the Colors

1. **Pour any premade edible paint into a small palette.** Visit your local grocery store or baking supply shop and pick up a few bottles of your desired edible paint colors. When you're getting ready to paint your chocolate, set aside a small palette and pour each paint color into a separate palette pan.<sup>[1]</sup>
  1. You can find a small paint palette at any art supply store. If you don't have one on hand, feel free to use small cups instead.
  2. Edible paint tends to come in small bottles. If you're working on a large-scale project, you may want to get more than 1 bottle of certain colors.
2. **Combine cocoa butter and powdered food coloring to make simple colors.** Melt your cocoa butter down to a liquid, then add in a spoonful of powdered food coloring to make a 'paint' for your chocolate. Make sure you're mixing cocoa butter and powdered food coloring at a 6:1 ratio. <sup>[2]</sup>
  1. For instance, if you're melting 6 tbsp (82 g) of cocoa butter, mix in 1 tbsp (15 g) of powdered food coloring.
  2. Use separate cups or containers to store each color as you make it.
  3. Try using a yogurt maker to melt your cocoa butter—it will help keep it at a consistently warm, melted consistency.
3. **Recolor white chocolate with oil-based food coloring.** Melt your white chocolate so it's in a consistent, liquid form. Ladle some white chocolate to a separate container, then slowly pour in multiple drops of food coloring. Continue stirring the food coloring until it's completely mixed into the chocolate.<sup>[3]</sup>
  1. You can find oil-based food coloring online, or in stores that sell special baking supplies.
  2. Don't use water-based food coloring to recolor your chocolate, or you may ruin the consistency.

**Did you know?** If you don't want to go to the trouble of dyeing cocoa butter or white chocolate, consider melting candy melts instead!

Part 2 of 2:

## Applying the Edible Paint

1. **Set out a piece of parchment paper for your work area.** Place the parchment paper in the area you plan on working, like your kitchen table or countertop. Arrange your edible paint or colored chocolate on this area, which can prevent spills.<sup>[4]</sup>

1. If you don't have any parchment paper on hand, you can always use a tray, paper towel, or something else to cover the surface.
2. **Dip a thick paintbrush into the paint for broad paint jobs.** Grab a clean, 1 in (2.5 cm) thick paintbrush if you're planning on painting over large sections of chocolate in one color. Pretend you're painting something in watercolors, then dip the brush in the food coloring or chocolate in the same way. Coat the entire brush so you can completely cover the surface and apply the coloring to your chocolate in smooth, short strokes.<sup>[5]</sup>
  1. Use a clean brush for each color you plan on using.
  2. You can use regular paint brushes for this! Check your local art supply store if you don't have any on hand.
3. **Use a thin paintbrush to paint fine details onto your chocolate.** Dip a thin, tapered brush into the color of your choice. Paint over fine details of the chocolate with careful precision so your finished artwork looks as exact as possible.<sup>[6]</sup>
  1. This is good for drawing facial features or outlying different designs.
4. **Paint along the edges of your chocolate to get full coverage.** Dip your thicker brush into the paint color of your choice, then start spreading the coloring along the edges and rims of your chocolate. Work in small, smooth strokes until the entire edge is covered.<sup>[7]</sup>
  1. This strategy works well for small desserts, like chocolate covered Oreos.
5. **Wait at least 1 hour for your painted chocolate to dry.** Leave your painted chocolate in an open area, then set a timer for around 1 hour. Lightly tap the coloring to see if it's dry to the touch. If it still seems damp, wait another hour or so.<sup>[8]</sup>
  1. Edible paints usually dry within 15-60 minutes.

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