

SPOTLIGHT

CHOCOLATE SPRINKLE CUPS

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PROJECT SHEET



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CHOCOLATE SPRINKLE CUPS

i EASY

WHAT YOU'LL NEED

- 300g Roberts white or milk melting Buttons
- Roberts round & pyramid chocolate truffle mould
- 120g Roberts tutti frutti sprinkle mix
- 14-inch Roberts piping bags
- Roberts peel & seal a bag
- Roberts with love silver stickers x 2

INSTRUCTIONS

Step 1 - Place 300g buttons in a microwave safe bowl. Heat for one minute on a 50% power setting. Remove from the microwave and stir. Repeat this process using 30 second bursts, until the buttons are 2/3 melted. The heat of the bowl will now be enough to melt the remaining buttons. Stir until smooth and free of lumps.

Tip - You can add any of the Roberts flavoured Oils, to flavour your chocolate. Try strawberry oil with white chocolate, or orange oil with dark chocolate - delicious! Add the oil into the melted chocolate. in step one.

Step 2 - Place the melted chocolate into a piping bag. When ready to pipe, snip ½ cm off the tip of the bag.

Step 3 - Pipe chocolate into the mould and fill to the top. Give the mould a very gentle tap to settle the chocolate.

Step 4 - Whilst the chocolate is still wet, decorate with sprinkles. Get creative, by trying different sprinkle patterns or cover them in full. Leave to set (approximately 20 mins in the fridge).

Step 5 - Once set, turn the mould over and let the pieces drop out. If you need to use any force, they are not yet set. Return to the fridge for another 10 minutes and try again.

Step 6 - Place five chocolate cups into in a gift bag, seal and decorate with a silver sticker.