

Here is a great recipe for those chocolate lovers. This is one to make around the holidays...it really is delicious and worth the effort! This is definitely one of my top 5 favorite sweets!

Candy Inventions



- Semisweet or milk chocolate for melting
- A variety of ingredients to mix with chocolate, such as chocolate morsels, candy-coated chocolate pieces, mini-marshmallows, peanut butter, honey, cereal, nuts, and candy flavorings, placed in separate containers with spoons.
- Microwave-safe bowl or saucepan for melting chocolate
- Large spoon
- Plastic spoons and knives
- Candy-bar molds, one per person

Use shaved or finely chopped chocolate, chocolate morsels, or chocolate discs. Candy-bar molds are available at party-supply or arts and crafts stores. If you prefer, you may combined the melted chocolate and mix-ins in a small bowl and spread the mixture into the mold for a chunkier chocolate bar.

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Chocolate should be stored away from other foods as it can absorb different aromas. It should be stored in a dark place or protected from light by wrapping it in paper.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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1. Melt the chocolate in the top of a double broiler, uncovered, over low heat. Or microwave on high power for 1 minute, check chocolate, stir, and place back in the microwave for another minute. Repeat until the chocolate has melted.

Celebration Balloons Candy Bouquet



Let the party begin! Our balloon-covered gift box is overflowing with loads of candy. Whether celebrating a birthday, promotion or retirement, this bouquet is great for any celebratory occasion. Bouquet contains 30 to 35 stems of candy including goodies like lollipops, fun size candy bars, Jolly Ranchers, Star Bursts and so much more.

Price: \$ 50.00

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2. Spoon a small amount of the melted chocolate into a mold (leaving room for additional ingredients). Spread the chocolate evenly with a plastic knife. Gently tap the bottom of the mold to remove any air bubbles.
3. Select mixing ingredients for candy bars and place them on top of the chocolate. Cover with additional melted chocolate and spread until smooth.
4. Let the chocolate cool slightly, and place the mold in refrigerator or freezer to harden, 5 to 30 minutes, depending on the thickness of the chocolate. When the chocolate begins to separate slightly from the mold, and the mold is no longer warm to the touch, remove the chocolate. If necessary, gently dip the bottom of the mold in the warm water to loosen chocolate.