

# CRUNCH TIME

## Chocolate Decorating



**Serve Information: 3 Cupcakes Decorated in Chocolate**

### INGREDIENTS:

120g cooking chocolate block  
3 cupcakes with buttercream icing

### EQUIPMENT:

Half filled saucepan of water  
Chopping board  
Sharp knife  
Heatproof bowl that fits on saucepan  
Metal spoon  
2 baking trays without sides that fit in freezer  
Spoon  
Piping bag with small round nozzle  
Non-stick baking paper  
Stiff metal spatula



## METHOD:

1. Break the chocolate block into pieces and place it in a heatproof bowl that sits snugly in a saucepan
2. Place the bowl on top of the saucepan, making sure it doesn't touch the water
3. Stir with a metal spoon until melted
4. Pour some of the melted chocolate onto a baking tray
5. Spread the chocolate into a rectangle over the surface of the baking tray. Place in the freezer
6. With the remaining chocolate, spoon it into a piping bag with small round nozzle
7. Pipe the chocolate onto non-stick baking paper on a tray in desired shape – hearts, initials, letters
8. Place them in the fridge or freezer until set
9. Take the chocolate coated baking tray out of the freezer
10. With a stiff metal spatula, push the blade across the surface of the baking tray at an angle to create thin rolls and slivers of chocolate from half of the chocolate on the tray
11. Use the chocolate pieces to decorate a cup cake
12. Once the remaining chocolate on the baking tray is at room temperature you can use the spatula to scrape chocolate into curls
13. Use the chocolate curls to decorate a cupcake
14. Take the chocolate shapes from the fridge. Carefully peel them from the paper using a metal spatula and use them to decorate a cupcake



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