

CHOCOLATE CLAY

Ingredients:

10 ounces of chocolate chunks or chips
1/3 cup light corn syrup

Instructions:

Melt the chocolate in the microwave for 1 minute, stir.

If chocolate is not completely melted, return to microwave for 30 seconds at a time and stir until smooth.

If you do not have a microwave, place the chocolate in the top of a double broiler over hot water and stir until melted.

When the chocolate is melted, add the corn syrup and blend.

Pour the mixture onto a waxed paper sheet.

Spread the chocolate with your fingers until it's about 1/4 inch thick. Cover loosely with waxed paper and let it stiffen for at least a couple hours or overnight. The chocolate will become very pliable.

Make a Chocolate Rose: Roll 10 marble sized balls out of the chocolate clay. Place the balls on a waxed paper sheet, about 1 inch apart. Place another waxed paper sheet on top. Big or little thumbs can press each marble into a flat disk (about the size of a quarter). Use some pressure!

To form the rose: Remove 1 disk and curl it into a "teepee" shape, narrow at the top and wider at the bottom. Wrap the next disk around the opening of the teepee and the third disk at the back of the teepee. This is the rose bud. Continue adding disks which will look like petals. Continue to layer them to create a rose in bloom. They will harden after a few days and can be saved by storing in a cool, dry place. Since this recipe is the consistency of modeling clay, you can mold any shape you want.