

Gluten Free Habit

CHOCOLATE DECORATIONS (gluten free)



These chocolate decorations are the perfect topping for cupcakes and individual desserts. Customize to any holiday or special occasion.

Makes: Lots of small chocolate decorations. The number depends on how large the decorations are.

INGREDIENTS:

$\frac{3}{4}$ cup chocolate chips

OTHER:

Pastry bag or parchment triangles

Cookie sheet

#3 piping tip

Waxed paper

LET'S GET STARTED:

1. Set aside 1/4 of the chips to use later.
2. Microwave the remaining chips at 50% power for 30 seconds.
3. Stir the chips. They won't be ready yet, but it's good to go slowly. We only want to melt the chocolate about 80% of the way.
4. Microwave again at 50% power for 30-seconds more.
5. Stir. Continue melting chocolate in 30-second increments until the chocolate starts to melt. Then, switch to 15-second increments.
6. Continue the pattern of heating/stirring until the chocolate is 80% melted and you have chunks of chocolate remaining. Don't melt the chocolate all the way!
7. Once chocolate is melted 80%, pour in chips that were set aside.
8. Stir vigorously. The new chips and the stirring action will help to quickly cool down the chocolate and re-temper it. If your chocolate doesn't temper correctly, the chocolate decorations will not set well, and will melt easily.
9. Continue stirring until chocolate is perfectly smooth.
10. Spoon chocolate into pastry bag. Fold shut. Test chocolate to make sure it comes out smoothly.
11. Pipe decorations onto the waxed paper.
12. Cover and set in refrigerator.
13. When decorations are set, use spatula to gently loosen from baking sheet.
14. To avoid melting, handle as little as possible when placing onto your cupcakes or desserts.