



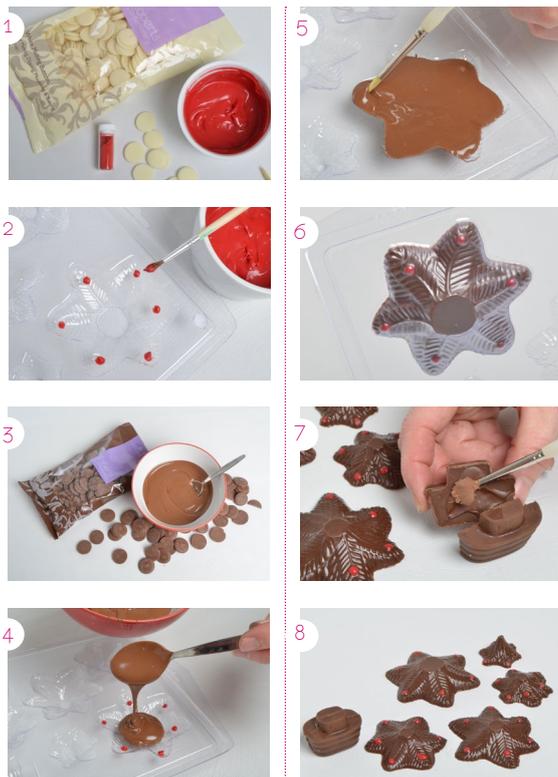
MATERIALS

- Roberts Confectionery 5 Tier Christmas Tree Mould
- 300g bag of Roberts Milk melting buttons
- 100g of Roberts White melting buttons
- Roberts Red Powder Colour
- Fine tip paint brush

This recipe should make approximately 3 complete trees.

HANDY TIP!

Gently stir melted chocolate to avoid air bubbles.



STEP 1

Melt 100g of white melting buttons using the preferred method on the back of the bag. Add ¼ teaspoons of Roberts Red Powder Colour to a small amount of chocolate and mix into a paste. Add the remaining white chocolate and mix until smooth.

STEP 2

Using the fine tip brush, dot the bauble indents of the tree. Let set for 1 minute.

STEP 3

Melt 300g of milk melting buttons using the preferred method on the back of the bag.

STEP 4

Fill the remainder of the mould with milk chocolate.

STEP 5

Using your fine tip brush, guide the chocolate to the corners of the mould. Tap the mould gently to release any air bubbles and allow to set. Refrigerate until set. Approximately 40 minutes.

STEP 6

Tip the chocolate mould upside-down onto baking paper. All pieces should easily release from the mould.

STEP 7

To attach the tree pot together, use a small amount of melted chocolate.

STEP 8 - How to join the tiers together

Starting with the largest piece, attach to the base with a small amount of melted chocolate. Hold until secure.

Repeat this step for each remaining piece..

Merry Christmas & happy chocolate making!

GIFT IDEA!

Clear cylinder boxes are the ideal way to store & give your Chocolate Tree.

