

CHOCOLATE LOLLY MAKER

What's in the box..?

- Lolly Wrapper unit
- 4 x lolly moulds Heart, Flower, Bunny & Pony
- 2 x Lolly mould holders
- 8 x Message moulds
- Chocolate melting unit
- Spoon & stirrer
- Re-usable sticks
- Silver foil bags for wrapping
- Ribbon

What else do you need..?

- Chocolate chips or drops?
- A clean work surface
- A clean damp cloth
- An apron to protect your clothes
- A freezer, ice making compartment or a refrigerator (for best results, use a freezer)
- Access to warm tap water
- Safety scissors

Before you begin...

- Protect the floor beneath your workspace in case any chocolate spills onto it
- Read through the instructions before starting to make your eggs and balls

Let's do it - Adult supervision recommended.

To ensure complete success with your Chocolate Lolly Maker please take note of all the points in this instruction booklet.





Place the unit and all the other parts on a clean flat surface (ideally a kitchen worktop or a table covered with a wipe clean cloth). **IMPORTANT when using your Chocolate Lolly Maker for the first time hand wash using washing up liquid the moulds, melting unit, spoon and stirrer, then leave to air dry.**



Ask an adult to fill the melting unit with warm tap water (NOT BOILING WATER).

Run the water until warm and securely screw the cap back on to the unit after filling. Ensure the tap has been running for a minute before filling.



Place some chocolate chips into the melting unit. As the chocolate melts remove any trapped air bubbles or lumps by stirring gently. Important - Take care to ensure that all the chocolate chips have melted to a smooth consistency before moving onto step 6.



Choose which shape/s you wish to mould and place them in the holder.



Push a stick in to the mark, now fold over the end of the mould to hold the stick in place.



When the chocolate has fully melted, carefully scoop the chocolate into each mould and fill to the top of the mould, gently tap the mould to level the chocolate.