

GUIDELINES FOR 4-H CANDY MOLDING

Ingham County

First Year candy makers should learn the following skills:

- correct use of melting wafers
- ability to paint one or two details on displayed items
- care of molds
- how to fill molds, cool, and unmold
- how to display the finished product

NUMEROUS OTHER TECHNIQUES CAN BE TAUGHT BUT FIRST-YEAR MEMBERS SHOULD BE TAUGHT THE ABOVE AS A MINIMUM.

Second Year:

- increase skills, learn to paint at least 3 details on finished product
- how to fill 3-dimensional molds
- how to make a filled candy bar

Third Year and above:

- increase knowledge of new methods and skill
- how to dip chocolates (pretzels, raisins, cherries)
- how to make 3-dimensional molds - solid or hollow figures as well as filled candy

THINGS JUDGES MIGHT LOOR FOR IN CANDY MOLDING EVALUATION

- air bubbles (items will be marked down if air bubbles are present)
- pieces uniform in size, shape and color
- if "foot" is present (which is caused from filling molds too full and over-runs) - it is better to underfill
- clear color of contrasting painted area
- neatly displayed (doilies placed under the candies give a nice appearance; attractive plates or lined boxes are a nice touch for your candy exhibit)

REMEMBER THAT THE WEATHER IS USUALLY HOT DURING THE FAIR.

HAVE CANDIES WELL COVERED AT 60 - 70-DEGREE TEMPERATURE. CANDY LEFT IN A CAR WITH THE SUN SHINING IN CAN CAUSE YOUR EXHIBIT TO MELT AND RUIN THE DISPLAY.

CONFERENCE JUDGING WILL E AVAILABLE. IF MEMBERS CHOOSE NOT TO TALK TO THE JUDGE, THEY SHOULD PUT SOME EFFORT INTO ATTACHING A WRITTEN NOTE

THAT INCLUDES INFORMATION ON WHAT THEY HAVE LEARNED (NEW), ANY PROBLEMS/FRUSTRATIONS CONFRONTED DOING THE CANDY, AND HOW THEY WOULD CORRECT OR DO SOMETHING DIFFERENT. THIS WRITTEN "REPORT" IS WHAT THE JUDGE WILL CONSIDER WHEN EVALUATING THE LEARNING THAT HAS TAKEN PLACE - MEMBERS SHOULD NOT SHORTCHANGE THEMSELVES IN PROVIDING INFORMATION!!

TIPS ON WORKING WITH CANDYMAKING

MOLDS

Flat-backed molds - make candy shaped on one side and flat on the other

Three-dimensional molds are two-piece molds that clip together with paper clips or other fasteners which allow you to make standup or fully shaped candy figures

MOLD CARE

Wash in water and towel dry. Can use a small amount of mild dish soap but rinse thoroughly. Soap can cause the mold to crack or dry out.

Store unused molds flat in a dark dry place, 75-degree temperature.

CANDY WAFERS

Select good quality wafers (Country Kitchen, Wilton) or any you feel melt nicely.

Old wafers do not melt properly. Also, those that have not been stored in a 70-degree dry place or have been in sunlight can get hard and do not melt well.

Never melt above 115-degrees.

Never melt on direct heat - use double boiler method but do not have water boiling under wafers. Heat the water to boil then remove from heat and place wafers in the double boiler above the hot water.

Stir but do not beat. Beating causes air bubbles.

Do not allow water to get into melted candies - this will cause hardness.

If melted candies are too hard a few drops of vegetable oil may help. This can save the candy; however, if the candy has been allowed to scorch this won't help.

FILL MOLDS

Place clean molds on cookie sheet/s. Do not spray, grease or line. This may cause discoloring or cause candy to taste "off".

Boil water in bottom of double boiler, remove from heat and place candy wafers in pan over the hot water. Stir - do not beat (you can use a frypan and Pyrex or unbreakable heat resistant dishes for several different colors. Do not allow steam or water to get into containers.

If you are making a bird/duck: first do details such as eyes (black or blue), dipping a paintbrush into mix then onto mold, then put into freezer for a few minutes. Remove and do the beak/bill next. Return to freezer. Take out and fill remainder of mold with spoon, funnel or bag. Check for air bubbles. If they are present, use toothpick to remove or gently tap the sides. When filling molds it is better to underfill rather than fill too full -remember runovers cause the "foot".

Place in freezer for no longer than 5 minutes.

UNMOLDING

Invert mold onto plate. Candy should fall out but if it doesn't, return it to freezer for a few more minutes, then try again.

DISPLAY

Try to place candies neatly on plate or in box. Again, remember that even after the project is complete it can remelt if exposed to direct sunlight or heat above 60 - 75-degrees.

STORE PROPERLY

Candy will pick up odors if not stored properly.

Do not store in freezer - this may cause discoloration or cracking.

April 1994