Yunny Crafting!

CHOCOLATE MODELING CLAY

It's edible, it's incredible

Chocolate modeling clay is made by combining melted chocolate and light corn syrup. American pastry chefs invented the recipe and have been using this delicious edible clay to make garnishes and unique decorations. Here is their secret! Ingredients and Preparation:

- 10 ounces of chocolate (chopped chunks or chips)
- 1/3 cup light corn syrup
- Note: the chocolate can be substituted with almond bark, or colored candy disks to create different colored flowers

Melt the chocolate in a microwave for 1 minute. Stir. If chocolate is not completely melted, return to the microwave for 30 seconds at a time and stir until smooth. If you don't 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 1/2 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.

See Making a Chocolate Rose on the back! www.homeschoolzone.com/craft/chocclay.htm

FOR THE LITTLE GIRLS!

This is an easy way to make a very sweet, edible necklace or bracelet using licorice whips and Fruit Loops cereal and/or Cheerios. This is a good group activity for a child's party.

Use long licorice whips for necklaces and short ones for bracelets - leave a lot of extra room for tying the ends.

String the cereal onto the licorice whips.

Tie the ends together.

Wear and eat!



S'MORES GIFT JARS

Layer in a large wide mouthed 1 quart jar:

- 1 1/2 Cups of Graham Cracker Crumbs (about one sleeve of crackers, crushed)
- 1 1/2 Cups miniature marshmallows
 (substitute some holiday Peeps for a cute variation and line the jar with them facing out, use 8 peeps and about 1/2 cup miniature marshmallows)
- 1 1/2 Cups chocolate chips or mini Hershey Kisses or M & M's
- 1/3 Cup Brown Sugar

Place on Jar Label:

S'mores in a Jar

Combine the contents with 1/2 cup of melted butter and 1 tsp. of vanilla.

Press mixture into a 9 inch square baking pan and press firmly (if using Peeps, place on top).

Bake at 350 degrees for 15 min. Cool completely. Cut into bars. Yield 12 bars.

www.scoutingweb.com/scoutingweb/SubPages/

S'MORES ON A STICK

Put 3 marshmallows (large) on a popsicle stick or any long stick then put then in the microwave on a plate.

Only heat long enough to soften slightly. You don't want them to melt.

Let cool for 5 minutes.

Melt 2 1/2 cups of chocolate on the stove or in a microwave.

Put the chocolate in a bowl and roll the marshmallows on the stick in it (don't get chocolate on the stick)

Sprinkle crushed gram crackers on while chocolate is still melted.

Place s'mores on a tray covered with wax paper then put in fridge for 30 min or until hard. Wrap cello over it and tie bottom with string. enjoy! http://geocities.com/suarezgfam/Smores.html

GIRL SCOUT COCOA GIFT

Ages: All Supplies:

- clean Baby Juice Jars
- 1 cup Cocoa
- 5 to 6 cups Dry Milk
- 1 cup Sugar
- Fabric
- Ribbon

Directions:

In a large bowl or ziplock bag mix up the cocoa, sugar and dry milk. Fill the baby food (other jars could be used) with the cocoa mix Decorate the top of the jar with a fabric square, add a ribbon and the following instructions:

"Put 4 tablespoons of cocoa mix into an 8oz cup add hot water, stir and enjoy"

http://gsa.wilmington.org/welch/craft270.htm

CANDY CANDLES

Materials:

- York Peppermint Pattie
- Lifesavers
- Hershey Kiss
- Bow
- Other candies and ribbon for decorating
- Cellophane tape

Instructions:

For the base, take the Peppermint Pattie and wrap it in foil or fold the corners under and tape. Glue a bow to the top of the Peppermint patty. Cut out the center loop of the bow.

Take the outer wrapping off the Lifesavers roll. Don't remove the foil wrap. Tape a Hershey Kiss to the end of the Lifesaver roll. This will create a candle. You can use other types of rolled candy such as Mentos, Rolos, Spree etc. Tape the bottom of the candle into the bow where the center loop was removed.



You can decorate the candle with ribbon or stickers. We used ribbon criss-crossed around the candy and to the red candle we added a chocolate heart candy.

http://www.childfun.com/valentine/new/candle.shtml

Check out this great S'Mores site!!

http://geocities.com/suarezgfam/Smores.html

MAKING A CHOCOLATE ROSE

Have the kids roll 10 marble-sized balls out of the chocolate clay. (see other side)

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.

Roses can be used as edible decorations for a cake or to create a basketful of blooms. 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.

Important note: Adult supervision and participation is required for this activity.

GIRL SCOUT PEANUT BUTTER PLAY DOUGH

- 1 cup peanut butter
- 1/2 cup honey
- 2 cups powdered sugar

Mix all ingredients in a bowl, using your hands. Dough should feel soft and pliable. Form shapes - be creative!

Storage: When not using, MUST be stored in an airtight container.

Warning: Be sure no child has peanut allergies!!

SNOWMAN SOUP

The Soup:

- 1 package hot chocolate mix
- 3 Hershey Kisses
- 15 (or so) marshmallows
- 1 candy cane

Put the above items in colored plastic wrap

The Poem (see right):

You could do just like this one, fold it over and staple to bag like a bag topper. Give with a mug!

