



Saint Nicholas Chocolate Letters

Make your own chocolate letters with this FunCakes recipe! Learn how to process the chocolate to make the perfect chocolate letter.

Boodschappenlijstje



Silikomart Thermometer for Chocolate

ACC087
€34.39



FunCakes Chocolate Melts Milk 350g

F30110
€11.56



JEM Nozzle Open Star #22

NZ22
€1.39



FunCakes Sugar Decorations
Sinterklaas set/12

F50265
€4.39

Ingredients

- FunCakes Sugar Decoration Sinterklaas
- FunCakes Chocolate Melts Milk 350g
- Sprinkles
- Water

Supplies

- FunCakes Cake Cartons Silver/Gold
- Silikomart Thermometer for Chocolate
- JEM Open Star Nozzle #22

Step 1: Melt the FunCakes Chocolate Melts in the microwave or au bain-marie

Melt 560 grams of FunCakes Chocolate Melts in the microwave or au bain-marie. Remove the chocolate from the microwave or pan and make sure the melts reach a temperature of 45°C. When the chocolate reaches this temperature add the remaining 140 grams of melts. Then keep stirring until the chocolate reaches a temperature of 31°C.

To measure the temperature exactly, use a chocolate thermometer. If the temperature is not right, you will get white streaks in your chocolate.

You can also melt the chocolate in a chocolate melter. Then melt the chocolate melts first at 45°C, lower the temperature to 31°C, add the remaining melts and keep stirring until the chocolate reaches the temperature of 31°C.

Step 2: Fill a piping bag with the chocolate

When the chocolate has reached a good temperature add a little water, keep stirring constantly so that the chocolate thickens. It is meant to be the thickness of chocolate paste. Place the nozzle in the piping bag and fill it with the chocolate paste. Pipe the letters onto the cartons and decorate them with the Sinterklaas decorations and the sprinkles. Let the letters set in the fridge.

Note! The chocolate you have thickened with water cannot be melted again and reused.

Made possible by FunCakes