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By Dawn Swain April 16, 2014 Just in time for Easter, here comes a great little DIY project (3D printed mold pattern included).

little tips, you can make your own candies well before Mr. Cottontail's big arrival.

You'll need: · Bunny-shaped candy molds C-clamps

Making your own chocolate bunnies is pretty easy. Chocolate is a very forgiving medium, and with a few

· 4 to 8 ounces of chocolate chips Double-boiler (see below for easy alternatives) Silicon spatulas

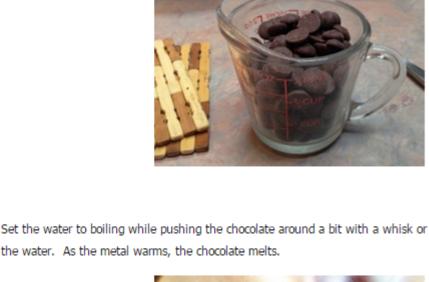
Using the clamps, press the two sides of the mold together, focusing on putting pressure at the edges and not in the middle.

Step 1: Prep the mold.

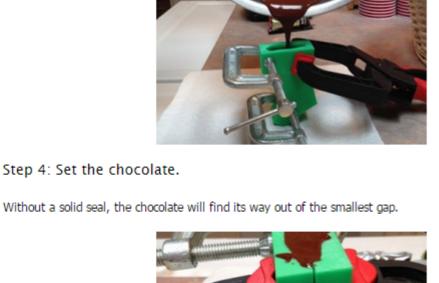
The toughest part of the process is making sure that the seam around the side of the mold is solid, and you



A double-boiler is just a means of applying indirect heat in a very controlled fashion so as not to burn the chocolate, and having a nice wide outer lip like you get with a bowl and pot keeps steam and water from



As soon as the chocolate is smooth, remove from heat. You'll have plenty of time to work with it before it



As an alternative, you can use a starch-based sweet flour (vanilla powder, for instance) to dust the inside of



Other molds if bunnies aren't your thing: Admiral Akbar ("It's a trap!")

· and tons more awesome things from Thingiverse.

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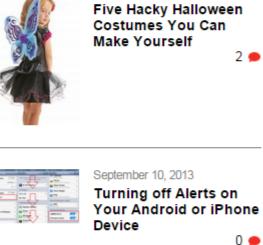
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Gently and slowly, pour the chocolate into the mold. It's highly recommended that you put a paper towel or other disposable barrier under it because no matter how careful you are, it's going to get a little messy.



A good freezer experience will have your chocolate bunny ready to pop out in fifteen minutes or so (for the

Go slow, be careful, and remember that if your bunny does fall apart, all it takes is dipping it in your leftover

If you do manage to get a good seal and don't want to put it in the freezer, it'll take closer to 45 minutes (up to an hour) for it to set at room temperature. (Our experience was that this was a very conservative estimate: other chocolate projects have taken much longer for solid pieces like this.) Step 5: Break that bad boy out!

size of the mold we have here).

Remove the clamps and gently pry to pieces apart.

- Do not go too fast or you could end up tearing the chocolate across the two sides.
- the molds, but this has been a little hit-or-miss result-wise.
- chocolate, pressing it back together, and putting it back in the freezer to set again.

Yeah... us, either.

- press the mold in the center, the edges bulge out, making a serious mess (and maybe breaking the mold). If you can't get it absolutely perfect, that's okay, but the two sides need to be as close as possible.
- Step 2: Melt the chocolate. There are specialized double-boilers available in any cooking supply spot, but a metal bowl just a bit wider
- falling into the chocolate.

 the T.A.R.D.I.S. Stephen Colbert Six-sided die

You do have leftover chocolate, right?

than a reasonably sized pot is more than sufficient - and, in some cases, more desirable.

(Water in the chocolate leads to excessive crystallization of the sugars, which kind of ruins the smooth chocolate experience.)

Step 3: Pour into the mold.