

Chocolate House

You will need:

House chocolate mould Cake board

For large house – 700g chocolate buttons

For small house – 500g chocolate buttons

For chalet – 300g chocolate buttons

Assorted lollies, eg. Jelly tots, Choc Jewels, Dolly mix, mint leaves, licorice allsorts choc bullets etc.

Assorted sugar decorations

Melt chocolate over hot water or use a microwave. Leaving a small amount for decorating, spoon melted chocolate into the mould, being careful not to overfill. Tap the mould gently on the work surface to remove air bubbles and leave to set. If in a hurry, place in fridge for 5 mins to hasten process but do not leave in too long or it will become brittle.

Turn out pieces and repeat so that you have 2 each of all the pieces. Trim the pieces with a knife if necessary.

Using melted chocolate as 'glue', assemble the four walls ensuring that they are square. Place on a cake board using more chocolate to secure it.

Paint some more chocolate onto the tops of the walls and two long sides of the roof sections.

Working quickly, bring the roof sections together and place it on top of the house. Hold in place for a few moments to allow it to set.

Decorate as desired using chocolate to hold lollies in place. Finally, sprinkle with icing sugar to give a snow effect.

Wash mould with hot water (**no detergent**), drip dry, and then polish with soft cloth.