

## **Chocolate Leaves**

Melt chocolate in Hilliard melter.

Brush tempered chocolate evenly on right side of washed and dried non-toxic plastic leaves (ivy, mint, lemon, or rose leaves).

Wipe off any chocolate that may have dripped to the backside of the leaf.

Let cool until chocolate hardens.

Apply a second coat of chocolate and set aside to cool completely.

Carefully peel the leaf away from the chocolate and store in a cool place until ready to use.