

CHOCOLATE BAR maker™

**BEFORE COMMENCING
PLEASE REFER TO YOUR
INSTRUCTION MANUAL**

A. ROCKY ROAD*

1. Melt milk chocolate using your "Easy Squeezer"
2. Squeeze in a layer of chocolate into your mold.
3. Add chopped marshmallow, peanuts, gummies and crushed cookies.
4. Fill the remainder of the mold with milk chocolate and return to the refrigerator to set.

To mix things up, replace the crushed cookies with honeycomb or glazed cherries!

B. JELLY BEAN DREAM

1. Melt white chocolate using your "Easy Squeezer".
2. Add your Jelly Beans into the mold and squeeze a layer of chocolate over the top.
3. Insert your wafer into the mold and top up with chocolate.
4. Place into the refrigerator to set.

To mix things up, add a different layer of chocolate!

C. CHOC-OVERLOAD*

1. Melt white chocolate using your "Easy Squeezer".
2. Add a layer of sprinkles and then squeeze in a layer of chocolate into your mold. You will need to select a large mold for this recipe.
3. Insert the cavity blister into the mold and place into the refrigerator to set.
4. Once set, remove your cavity blister and fill the cavity with hazelnut spread and crushed honeycomb.
5. Fill the remainder of the mold with milk chocolate and return to the refrigerator to set.

To mix things up, add food colouring to your white chocolate to create new colours!

kid's fun recipes



A. Milk Chocolate + Marshmallows + Peanuts + Crushed Cookies + Gummies



B. Milk Chocolate + White Chocolate + Jelly Beans + Wafer



C. Milk Chocolate + White Chocolate + Hazelnut Spread + Honeycomb + Sprinkles