



Stampin' Up's Cookie Press Stamps Sweetly on Chocolate Too!



To duplicate the above pressed chocolates (featured in the Stampin' Up video on YouTube) here are the steps:

1. Place silicone stamp on a level surface, image side up
2. Following melting instructions, melt chocolate (be careful not to overheat or burn the chocolate)
3. Spoon melted chocolate onto stamp
4. Using back of spoon, spread chocolate until entire image is covered, smooth to make chocolate even as possible (see photo below on page 2)
5. Let chocolate cool completely
6. Working gently, pop the chocolate off the silicone

Making lots of chocolates will take some time since you have to let the chocolate cool between each one, but it is a fun alternative use if only making a few or if you have multiple cookie stamps or...of course...lots of time.

Variation: Using chocolate and sprinkles/colored sugar (see photo below on page 2).

In order to achieve this look you pour sprinkles/colored sugar onto stamp and brush into recessed areas, brush excess sprinkles off the surface of the stamp, then proceed with the above steps to cover with chocolate.

Note: Chocolate buttons (available in a variety of colors and flavors) are perhaps the easiest form of chocolate to use and can be found online or in stores – Wilton, others & custom chocolatiers make them available in a variety of packaging options.

Photo's:



Cookie Press with Chocolate on top



Cookie Press with Sprinkles embedded

Ordering Information

| Item | Description | Price |
|--------|--|---------|
| 125152 | Includes solid wood handle with three interchangeable Stamp images, two recipes and tips for use | \$16.95 |

Contact your Stampin' Up Demonstrator to place your order. Orders can also be placed online at www.stampinup.com or on your Demonstrators personal business website.