

A vibrant advertisement for Hobby Lobby's chocolate molds. The top half shows a hand pouring pink chocolate into a brown silicone mold. The bottom half features a wooden board with various colorful chocolate eggs, some topped with sprinkles, and a bowl of yellow candy pieces. The background is a soft-focus kitchen setting.

CHOCOLATE *Creations*



HOBBY LOBBY®

These bold
molds hit the
sweet spot!



Sweet Victory

Edible (and elegant) medallions will add a sweet sophistication to your next get-together. Pour melted candy wafers into shield and baroque-style molds, let them harden, and then pop out the shapes. **Tip:** Use a dab of melted wafers to secure the thin ornate pieces to the shields.

Geo Gorgeous

Create ombre displays by melting colored candy wafers together. And don't worry about the taste—our colored wafers are all vanilla-flavored. For turquoise gems like ours, melt green and blue candies together, adding white wafers to each batch to lighten the mixtures gradually.



From the Heart

A layer cake is great, but you can top it...literally! How-to: Bake three cakes in a heart-shaped pan and stack them, piping buttercream in between the layers. Then embellish the top with piped accents and molded candy creations, including roses, patterned cookies and lettering.



Sweet Dreams

Both mythical and mouthwatering, these mermaid tail cake pops will make a sugary splash at your kiddo's ocean-themed birthday party. For a wavy pattern, drizzle melted chocolate in your mermaid mold before filling it completely with a different color. When hardened, adhere it (and other accents) to the cake pop with melted chocolate.

Tropical Treasure

For these leafy lovelies, we simply nestled candy flowers and leaf shapes into our cupcakes' frosting. To create unique designs—like the ones in the leaves—melt multiple colors separately and mix them while pouring. **Tip:** For precise layering, allow one color to harden before pouring the next.



Raise the Bar

Gift-giving just got a whole lot sweeter! Craft custom candy bars by pouring melted wafers into classic break-apart molds. Then drop in small candies or nuts for a one-of-a-kind flavor and texture. **Tip:** Harden the bars faster by placing them in the refrigerator.



Bowl Over

Edible from top to bowl, these desserts make for a delectable end to a delicious meal. After filling bowl molds with melted wafers, place them in the fridge (when chilled, hardened candy releases easier from molds). Fill bowls with pudding or ice cream, then top with fruit and whipped cream for parfait-perfection.



On The Cover

Make your rainbow-colored candies even more vibrant with sparkling sugars (for a geode effect) and silvery luster dust.

Break It Up

Use edible color sprays to transform a white break-apart creation into a multicolored marvel. Melt white wafers, fill your mold, and let the candy harden. Then, for quick and easy decorating, apply desired color sprays to the candy before breaking apart the individual squares.

Unique Utensils

These yummy utensils give “spoon-fed” a whole new meaning! Chocolate spoons: Once melted chocolate has hardened, remove from mold, dip into another chocolate, and coat with colored sugar or sprinkles. Peppermint spoons: Fill molds with crushed peppermints and bake until melted.



Work of Heart

There's no better way to say "I love you" than with a box of chocolates!

For some confection affection like ours, you'll need three separate molds—heart, square and alphabet shapes. **Tip:** *If you overfill a mold, use a craft knife to trim the candy's edges after popping it out.*

