

# CHOCOLATE MOLDS

PLEASE  
TAKE  
FREE  
INSPO!



TREAT YOURSELF TO  
CANDY CREATIONS THAT  
*really break the mold!*



**HOBBY LOBBY®**

## LOLLIPOP SHOPPE

Bring ice cream sundae vibes to your next party with silicone lollipop and balloon molds. Cake drip is a great stand-in for chocolate sauce—plus it makes the perfect edible glue for sprinkles and the balloons.



**On the Cover:** Mini silicone molds (chocolate bars, squares, discs and gummy rings) are great for making embellishments for cakes, cupcakes and other party-ready desserts.



## NATURALLY SWEET

An easy way to make an extra-sweet gift for someone extra-special: a custom-made rose chocolate bar, made with a rose-design silicone mold. To take the treat over the top, finish with mini candies, sprinkles and luster dust.

## BREAK THE MOLD

If you add fruit and nuts to chocolate, it's healthy...right? If you want add-ins to be sprinkled throughout the bar, fill the mold with the goodies before pouring in the chocolate. If you want them on top, just do the opposite.



## BON BON APPÉTIT

Bon bons don't have to come from a chocolate shoppe. You can make them in your own kitchen with just melted candy wafers and a round silicone mold. For a gourmet touch, use a food-safe airbrush to spray airbrush food coloring onto the candies after they've set up.





## POP STARS

Get perfectly round cake pops every time using a cake pop mold! Not only can you make twenty at the same time, but it keeps your hands mess free (no more rolling them individually!). Finish off with candy eyes, wafer wings and other chocolate details.

## WHAT'S IN A NAME

Personalized treats are the ultimate in gift-giving...and the alphabet silicone mold makes quick work of them! Once the letters are set, top them off with pearl sprinkles (adhere them with edible glue) and add chocolate stars, hearts and gemstones for extra pizzazz.



## CAKE WALK

Ultra-chic mini cakes in three steps: 1. Mix a crumbled cake with buttercream icing. 2. Pack the mixture into cylinder silicone molds, then freeze to seal in moisture. 3. Drizzle with chocolate drip while the cakes are still cold (this keeps the chocolate from running).



## T-REX SELECTS

When it comes to kiddie treats, dinosaurs are hard to tricera-top! The dinosaur mold makes four kinds of prehistoric pals, so they make dino-mite party favors. For the stand, pour melted wafers into a mini tiered mold and pipe on buttercream “grass”.



## BLOCK PARTY

Whoever said you shouldn't play with your food didn't have a block candy mold! The mold features seven different sizes of blocks and two of each size. Here's a tip: Flip the cake before drizzling on chocolate drip for an anti-gravity effect!

