

Chocolate Spoons

My family made chocolate spoons for Christmas gifts last year, and gave them as gifts, tied together in bundles of 4 standing inside mugs. They were really very simple. We used nice quality plastic spoons - I believe ours were red and green, and I picked them up at the dollar store in their party section. I melted chocolate chips in a glass bowl, on low in my microwave, and then dipped the bowl of each spoon about $\frac{3}{4}$ into the melted chocolate. We then laid them onto a waxed paper covered baking sheet to dry. Once dry, we placed them together and tied them to each other with short sections of 'wire star garland' which we had also picked up at the dollar store. This made them very festive, and once inside the mugs, we laid them onto sheets of colored plastic wrap, and then brought all of the ends up to the top, and tied them closed with curling ribbon, leaving the ends bunched and hanging out of the top of the bowl.

I have heard of folks also using white chocolate chips, butterscotch chips, milk or semi chocolate chips, and peanut butter chips to do this with. You could experiment and have a lot of fun. I imagine to add marshmallows, you could stick them onto the bowl of the spoon while the chocolate is still wet, and then let them dry that way. You might also try dipping your spoon in marshmallow creme, then into the chocolate so that it is covered and protected by the chocolate.

Chocolate spoons are really easy. The main thing is not to get the chocolate too hot when you melt it, that way you don't get those little light colored spots. It's a good idea to use a double boiler. You can use chocolate chips or those candy circles made especially for candy molds. I'm sure you could add flavored oils, like mint, but I've never tried it.

Wilton sells tiny plastic bags that you can cover the spoons with. Or just use regular or colored plastic wrap and curling ribbon.

I like to melt my chocolate in the microwave. No muss, no fuss! Just melt until the chocolate is shiny, then stir it smooth. Most people recommend using 50% power, but I'm impatient, and usually use 100%. Also, I have added candy flavoring oils to the spoons for flavor. Have also put crunched up candy cane bits or decorating sugar on to make them pretty. I usually just use plastic wrap and curling ribbon to wrap them. Actually my son made them with a friend when he was 12. They are VERY easy!

Greetings from New Hampshire! My girls and I make chocolate spoons every Christmas. They are so festive and people love them. I have a couple of suggestions to make them:

Use Candy Melts (those disc-shaped candies that you get in craft/or cooking stores). I find that when I use real chocolate chips the chocolate tends to bloom after a few days. The candy melts work much better, and if you use them you can make your spoons early in the season and they will stay fresh.

- Buy the nice gold-colored plastic spoons from the party store. The few extra cents you'll spend over plain white supermarket spoons is worth it.
- Do not use regular extracts to flavor the chocolate—they will cause the chocolate to seize. Use extracts meant for candy-making.
- Use little lolly-pop bags to wrap the spoons. We use curling ribbon to tie the bags—it's so festive.
- Use your imagination and have fun!! Sometimes we use white candy melts and drizzle melted chocolate over. Be creative. Good Luck,