**HOW TO MELT COATING CHOCOLATE**

**\*CAUTION 110-120 DEGRESS-NO HIGHER**

**OVEN METHOD**

Put chocolate in any oven safe container, place in warmed oven 110 to 120 degrees, NO HIGHER. Let the chocolate melt slowly, if you are going to work for a long period of time, put containers in a pan of hot tap water, again no higher than 120 degrees. To keep chocolate melted all day; use an electric skillet with hot, not steaming water. If chocolate gets too hot it will get very thick or even harden up and will not re-melt. You may elect to use *Paramount Crystals* (C.C.) *(*chocolate thinner) to thin the consistency and give your candies a soft bite.

**MICROWAVE METHOD**

Put chocolate in any microwave safe container. Set microwave setting to DEFROST, NO HIGHER to start. Put your chocolate into microwave and turn it on for 1 minute. Bring the chocolate out and stir. If it has not begun to soften, turn on for another minute. After these first 2 minutes, your chocolate should be starting to get soft and begin to melt. Continue to microwave and stir at 30 second intervals until smooth and completely melted. If your chocolate gets cool and begins to get thick, you can then put it back into the microwave and re-warm as needed.

**DOUBLE BOILER METHOD**

CAUTION - When you are using a double boiler, be sure NOT to boil the water. The chocolate will melt at 100 to 120 degrees, which is just a little above body temperature. Bring the water to a simmer, and then remove from heat. Put the chocolate into top bowl of double boiler and let it set until it starts to soften. Stir constantly, without beating, until chocolate is smooth and completely melted.