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Recipe: Chocolate Modeling Clay

By Rondi Hillstrom Davis

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Category: Parenting/Family Activities

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This is a fun and easy recipe to do with children. And, for anyone who needs an excuse to eat chocolate, you will be happy to know that chocolate is full of mood enhancers that add to a feeling of satisfaction and well being. So celebrate! It's good for you.

Ingredients

6 oz. chocolate chips

5 teaspoons corn syrup

1 gallon size zip-top bag

Rolling pin, cookie cutters, plastic table knife

Directions

1. Melt the chocolate chips in the top half of a double boiler. Stir in the corn syrup.

2. Using a wide mouth jar as a stand, place the zip-top bag inside, making sure the top edges of the bag drape over the outside of the jar. Pour the melted chocolate into the bag and seal. Let it cool.

3. Knead until the chocolate is well mixed, smooth, and clings together. You may want to add a few drops of water for a softer consistency.

4. Use nonstick cooking spray to grease the counter, rolling pin, cookie cutters, and your hands. As you begin to work the clay, the warmth from the kneading will make dough smooth and satiny. Cut, shape and sculpt your Valentine creations.

5. Store in an airtight container in a cool, dry place.

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Chocolate Martini By Anthony Tripodi

If the return of the martini and it's recent rediscovered popularity has you feeling left out while you're making a cocktail, then it's time you tried a chocolate martini. Let's face it, if it wasn't for the vermouth, a martini is really just straight vodka. For someone who doesn't like straight vodka a martini can taste kind of harsh. The solution is try one of the many specialty martinis that are packing them in at martini bars. And one of the tastiest martinis around is the chocolate martini. There are a few different ways to make chocolate martinis and all of them are delicious.

Chocolate Martinis are made with vodka. Gin and chocolate sounds like a terrible idea to me so thankfully I haven't seen a recipe like that. Most recipes call for vodka which is mixed with something chocolaty like Godiva Liqueur or Creme De Cacao. This first recipe contains both.

Chocolate Martini Recipe 1 1/2 shots Godiva Chocolate Liqueur 1 1/2 shots Creme De Cacao 1/2 shot Vodka 2 1/2 shots Half And Half Add all to a cocktail mixer and shake well Pour into a chilled martini glass dusted with chocolate powder

The official chocolate martini recipe endorsed by Godiva is as follows: Godiva Chocolate Martini 1 oz. Godiva Chocolate Cream Liqueur 1 oz. Ciroc Vodka Shake until blended and pour into a chilled Martini glass.

A Hershey's Kiss is a great garnish for a chocolate martini. I've even seen some bartenders who drizzle chocolate syrup around the rim of the glass.

And if your looking for an easy way to make a chocolate martini why not try one of those pre-made cocktail mixes. You should be able to find a few different mixes at your local liquor store. All you have to do is add vodka and you're all set. It doesn't get much easier than that.

No matter what recipe you choose you really can't go wrong. If you think about it, you're mixing vodka and chocolate. It would be difficult to make those ingredients taste bad.

Anthony Tripodi can usually be found making interesting drinks for his family and friends. The rest of the time he's writing about making interesting drinks at <http://homemixology.blogspot.com/>

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