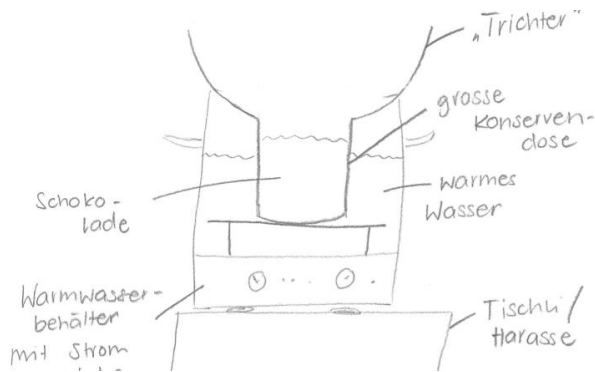


Chocolate candles

Make your own chocolate candy. The way it works is that you dip grissini as a "wick" in various types of liquid chocolate and enjoy them as a dessert at the end.



We have three containers of water each with white, brown and dark liquid chocolate. It's important to know that the water shouldn't boil, it just has to be warm.

The chocolate candy costs 2 francs. These proceeds are enough to cover the costs.

Tip: While the children are making the candles, you can have a wonderful chat with the parents.

Important points for pulling the chocolate candles:

- **Always** hold the grissini vertically! Otherwise it will break off and you'll end up with a salad.
- If you have dipped into a chocolate, always wait until the chocolate has cooled down (=no longer shiny) before you dip into the next chocolate.
- Less is more... We don't set a maximum for the size of the candle. However, it takes a lot of patience anyway and we advise the children not to let the candle get too thick. After all, you have to be able to eat it later.
- It takes about 2 hours to melt the chocolate.

Material

- Grissini for the "wick"
- Chocolate drops for melting (available in supermarkets): If possible, white, brown and black chocolate
- 3 heating containers (the ones you need for punch)
- 1 makeshift construction, as the water containers need electricity.
- 3 very large tin cans that can be used as chocolate containers
- 3 round cooling grids so that the cans do not hit the bottom directly
- 3 funnels so that no chocolate drips into the container
- Scraper to scrape the chocolate down the funnel

- Stirrer to stir the chocolate again and again
- Napkins or small cardboard plates on which the chocolate candies can be taken home.

Source

Picture and text: Belp Boys' Choir