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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.

Recipe: Chocolate Modeling Clay

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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Best Recipes: Old Fashioned Chocolate Milkshake

By Donna Monday

Is there any drink more delicious to chocolate lovers than a tall glass of frosty chocolate milk?

How about a chocolate milkshake?

Chocolate milkshakes are easy to make and a delicious indulgence to have with your classic restaurant meal consisting of hamburger, shake and fries. Instead of heading out to the closest fast food joint when you feel that chocolate milkshake craving coming on, why not get out the blender and make it yourself?

Chocolate milkshakes are easy to make and you can control how much chocolate syrup and ice cream you use - and best of all, you decide the quality of ingredients that go into your glass of chocolate heaven.

Here's a quick and easy chocolate milkshake recipe:

Recipe: Chocolate Modeling Clay

Old Fashioned Chocolate Milkshake 1 cup chocolate or vanilla ice cream ½ cup whole milk 3 - 4 tablespoons chocolate syrup

Directions

Put all the ingredients a blender.

Blend until smooth.

Enjoy!

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Donna Monday

Easy to make - fun to drink

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