SHOWSTOPPER

Cool melted chocolate to 90-94°F.

Dip balloon and place onto chocolate base.

Chocolate base →

Pierce balloon and remove carefully.

Incredible Edible
Chocolate Bowl

What You Need:
- One package (20 ounces) chocolate- or vanilla-flavored almond bark
- 8- to 12-inch helium-quality balloons inflated to 4-5 inches
- Small **Twixit! Clip**

Melt chopped chocolate in **Double Boiler**. Remove from heat and cool to 90-94°F. Test temperature with **Pocket Thermometer**. (If chocolate is too hot, balloon may pop.)

Spoon 1 tablespoon of chocolate onto plate to create a base for the bowl.

Dip bottom third of balloon into chocolate, twist and lift out. Turn upside down and tap lightly to coat evenly. Invert and place onto base. Refrigerate 15 minutes or until set.

Pierce balloon near top using **Cake Tester**, stretching opening to release air. Carefully remove balloon. For a smooth finish, lightly shave rim of bowl with **Vegetable Peeler**.

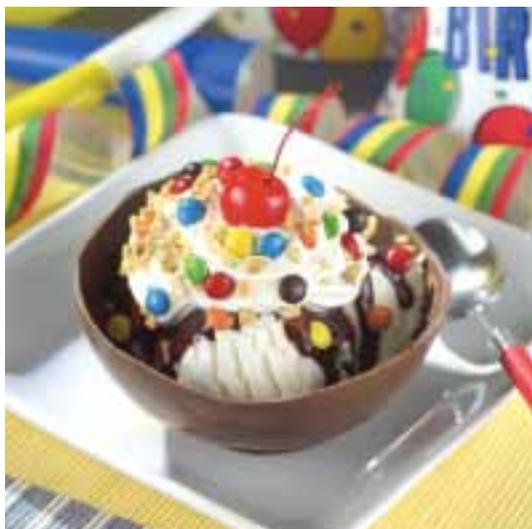**For serving ideas, see back.**

Cook's Tips:
Almond bark is a chocolate- or vanilla-flavored coating ideal for candy making. One package of bark will make approximately 5-6 chocolate bowls.

Confectionery coating candy wafers can be substituted. **(Do not substitute with chocolate morsels.)**

The Pampered Chef®

SHOWSTOPPER

The Incredible Edible Chocolate Bowl

Test Kitchen Tips

- When melting almond bark, make sure the Double Boiler and all utensils are completely dry; even one drop of water will cause the bark to harden and clump.

- To cool down chocolate more quickly, set aside one-fourth of the chopped chocolate. When the remaining chocolate is melted, stir in the reserved chocolate.

- Edible chocolate bowls can be made well in advance. Cover loosely with plastic wrap, and store in a cool, dry place.

Serving Ideas for Any Occasion

Create a spectacular presentation for any sweet treat! And remember, some of these ideas make great gift-giving options. Fill chocolate bowls with:

- Fresh berries
- Ice cream
- Mousses
- Pudding parfaits
- Chocolates
- Mints