Chocolate Leaves

Melt chocolate in Hilliard melter.

Brush tempered chocolate evenly on right side of washed and dried non-toxic plastic leaves (ivy, mint, lemon, or rose leaves).

Wipe off any chocolate that may have dripped to the backside of the leaf. Let cool until chocolate hardens.

Apply a second coat of chocolate and set aside to cool completely.

Carefully peel the leaf away from the chocolate and store in a cool place until ready to use.

These recipes are trade secrets and the exclusive property of Kilwin's Chocolates Franchise Inc., at 355 N. Division Road, Petoskey, MI 49770. Licensee shall not disclose to anyone these recipes nor shall this recipe be reproduced, copied, used, or transmitted in whole or in part in any way without the prior written consent of Kilwin's Chocolates Franchise, Inc. 9/20/02