

White Chocolate Roses

Melt white chocolate.

Stir in Karo corn syrup and let cool.

Wrap mixture in plastic wrap and allow to stand at room temperature at least 4 hours or overnight.

Knead mixture until smooth.

Roll the mixture into ½ inch balls and place on wax sheet.

To form 1 ½ inch rose, roll 1 circle tightly to form center.

Build on center to form petals by attaching 4 circles at the base, one at a time, overlapping slightly.

Curl out the outer edges of petals.

Flatten bottom slightly and refrigerate to harden.

Roses can be made in various sizes.