

moda

BAKESHOP

Original Recipe



Candy Wrappers by Angela Yosten

Original Recipe can be found at www.modabakeshop.com

Ingredients:

Candy Wrapper 1:

Charm Pack Squares... 1 square for each candy bar. Featured here is Love is in the Air by Deb Strain.

Candy Bars... however many you crave.

(I like to use Hershey's Dark Chocolate and Hershey's Chocolate w/Almonds Bars.)

Double sided sticky tape

Coordinating Ribbon

Candy Wrapper 2:

Layer Cake squares... 1 square for each favor. Featured here is Love is in the Air by Deb Strain.

Ghirardelli Chocolate Squares... 3 chocolates for each favor

OR any other kind of candy/chocolate you wish to use.

Coordinating Ribbon

Garnishes (optional):

Gift Tags - you can print up some cute little gift tags and punch a hole in them to tie with the ribbon.

Instructions:



Gather all your ingredients.

CANDY WRAPPER 1



Step One:

Place a Charm Square wrong side up and lay a candy bar across the center.

Place a piece of double sided sticky tape about the size of the charm square on the back side of the candy bar.

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Step Two:
Fold one side of the fabric up so it sticks to the tape.



Step Three:
Place a second piece of double sided sticky tape so that it overlaps the candy bar wrapper and the fabric.



Step Four:
Fold the other side of the fabric up so that it sticks to the tape.



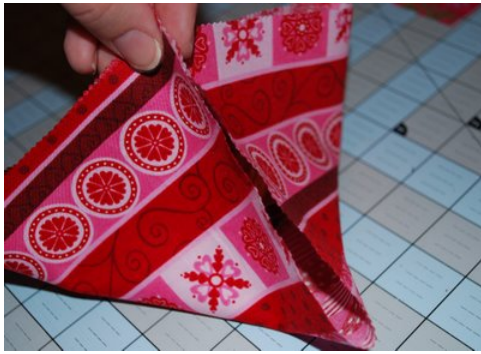
Step Five:
Cut approx. 15" of ribbon and tie around the candy bar.

CANDY WRAPPER 2



Step One:
Place 3 Ghirardelli chocolate squares stacked up in the center of a Layer Cake Square.
OR whatever kind of candy you wish to use.

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Step Two:

Match the four points of the fabric to the center with one hand. With the other hand gather all the fabric together just above the candy to tie it off.



Step Three:

Cut a piece of ribbon approx. 15" long and tie around the fabric wrapper creating a cute little favor.

Yield:

You can make as many of these candy favors you crave... as long as you don't eat all the chocolate first. Great TIP about charm packs and layer cakes... all the edges are pinked so you do have to do anything to them. Great for any holidays - birthdays, christmas, weddings, easter, etc.

Enjoy!

Angela Yosten

<http://modahomemom.blogspot.com>

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