

Valentine's Day Candy Heart

by Karen Hardenbergh

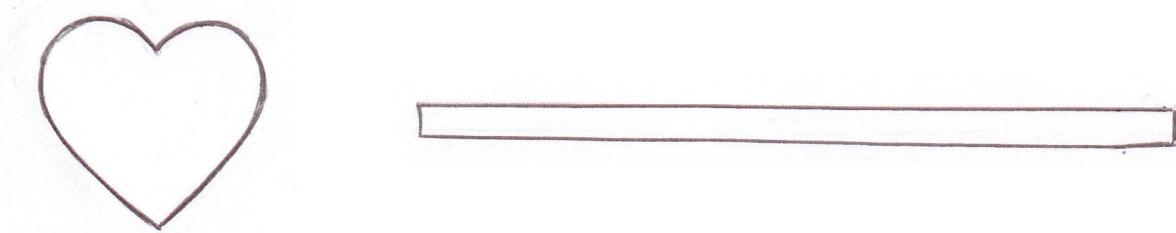
Part One: The Box

You'll Need:

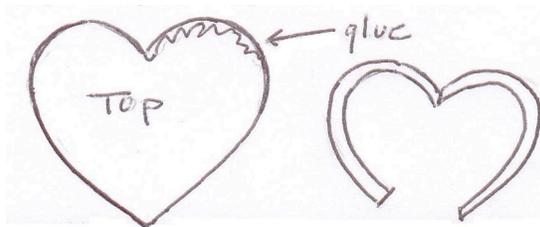
Red card stock
A round toothpick

Heart-shaped Valentine's stickers (optional)
Materials of your choice for decorating the top

Look for stickers of the correct size at craft and stationery stores, or use the template provided to cut the box top from red card stock. White will work, too; it should be about the thickness of an index card. If you use a sticker as the top, trace its outline for the bottom so that the sizes match. Cut two of each:



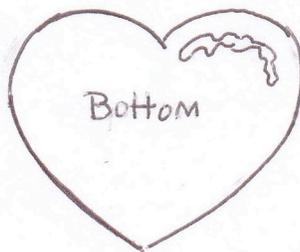
Using tacky glue or regular white glue that has dried slightly, apply to the very edge of the box top.



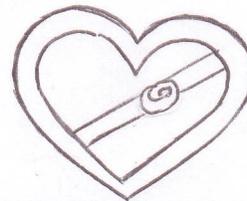
Fold one of the strips in half and curl the ends before attaching to the box top. Place the strip on the glue line and hold in place until it sets.



Repeat this process for the bottom of the box, but apply the glue and set the cardboard strip about 1/8" from the edge.



Carefully decorate the top of the box if you used plain card stock. You can use red felt, wrapping paper, a ribbon, a rose, or copy the top of your favorite full-sized candy box.



Part Two: Chocolates

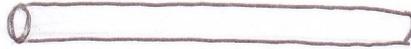
You'll Need:

Aluminum Foil
Round toothpicks
Xacto knife

Colored Fimo (or other polymer clay)
Tissue paper or the cups from real chocolates
Thin gold foil from real chocolates

Check your local craft stores for over-baked polymer clay in the appropriate colors. I used white, translucent, two shades of brown, and a small bit of dark purple (black will work, too) to help make the dark chocolate color. A little goes a long way, so if you're doing this with a club or family group can share the expense. We'll also be using Fimo in future projects, so you can save it for later; I keep mine in Ziplock bags.

Make the white chocolate first, because the brown will stain your hands and transfer to the lighter clays. Mix white and translucent in equal amounts until the clay is well mixed with no color variations.

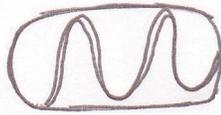


Form a log about 1/8" or less in diameter. Using the Xacto knife, cut a small piece off the end, about 1/8" long. Gently round the top to form the shape of a cherry cordial.



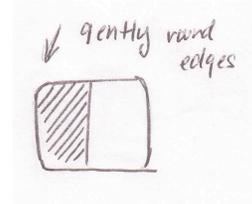
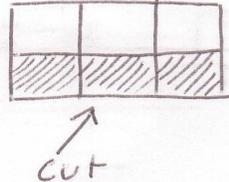
Roll out another piece as thin as you can make it, and with a toothpick or the end of the knife, attach it to the top of the candy in a loop or twist. Gently push down to make it stay. You can do this in milk or dark, or using your white clay.

Using the Xacto knife, cut off about 1/8" of white or milk chocolate clay and form into a rectangle.



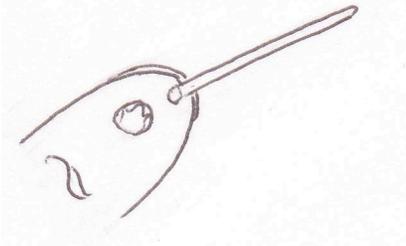
Dark chocolate rectangle with white clay draped in an "S" shape.

Take a 1/4" piece of milk and dark chocolate and flatten. Push the two sides together, Cut off 1/8" piece to form a cube.



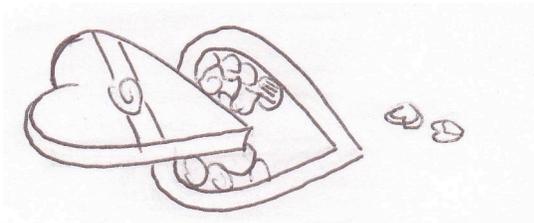
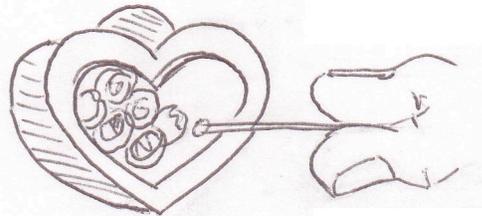
Roll small circles of clay (any color) smaller than the others to wrap in gold foil after they are baked.

Bake the chocolates in a 275-degree oven for 10 minutes or less.



Using the largest hole punch you can find, cut circles from tissue paper or candy cups. Cut off the end of a toothpick to make a flat end. With the punched circle on the pad of your finger, press down with the toothpick to form a cup.

Glue the mini candy cups into the bottom of the heart, then glue a chocolate to each cup.



You can fill the box completely, or leave some empty cups for candy that's already been eaten.