



***No Cutting!***

***Perfect Edges!***

***Smooth Enrobing!***

Make perfect 3/4" caramel squares without the rounded bevel you get when cutting with a knife. Our unique peel away design won't distort soft caramel allowing you to cast 35 square "bites" at a time.



Executive Pastry Chef  
**Mellisa Root**  
of Rosewood Sandhill

***Tips from the chef***

Use a heated bench scraper to clean the edges of the caramel or pâte fruit before the confection cools all the way, so that the edge is really clean.

Do not spray the silicone mat underneath the mold because you want the confection to bond to it so that it is easy to pull the mold away."

order yours [ChicagoMoldSchool.com/CaramelMold](http://ChicagoMoldSchool.com/CaramelMold)



*new*  
**CARAMEL MOLD**

