

Chocolate Golden Thumb Award

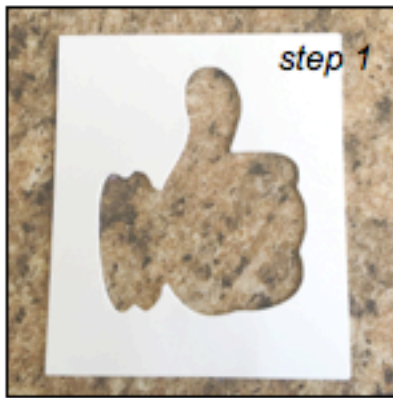


Award stands 3.50" tall.

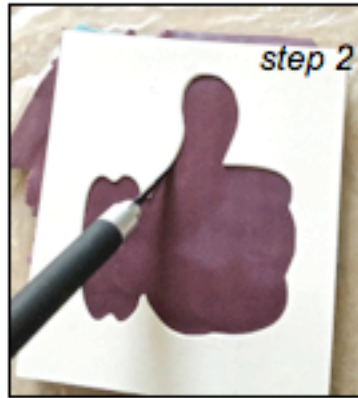
If you have a husband, sister, brother, or any family member or friend who always goes the extra mile, who acts as your head cheerleader, and who is always there when you need them, this chocolate award is a fun way to tell them how much they are appreciated. Change the message on the label to create a Valentine's Day gift, an acknowledgement for an extraordinary achievement, or an award for any special occasion. Make the image form easily out of clay. Then make the mold for the chocolate image with Amazing Mold Putty. It is food safe and will peel cleanly off the chocolate. The base is chocolate too, with a printed paper strip held on by metal brads. Who do you want to acknowledge today?

Before you start, see my helpful detailed discussion about the Amazing Mold Putty product on my [Almost Oscar page](#).

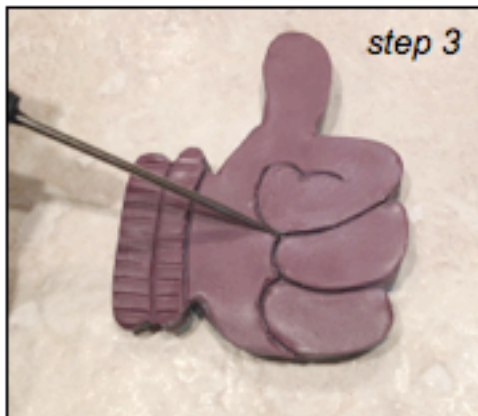
DIRECTIONS



Find a thumbs up image on Google. Resize it if necessary. My image is 2.50" by 3" which makes an impressive size award when mounted on the chocolate base. Print the image on card stock and cut along the outline with a craft knife to create a stencil.



Condition scrap clay and roll it out on setting #1 of the pasta machine. You can also use an acrylic roller to flatten it to about 1/8" thick. Create four pieces this thickness. They should be larger than the stencil. Stack the clay layers. Place the stencil on the clay. Use a craft knife to trace the image.



Smooth the edges and any sharp clay pieces. Use clay sculpting tools to define the fingers inside the shape. Flatten the clay under the fingers to add dimension.

Step 4 - Cure the clay in a 275 degree oven for 30 minutes on card stock supported by a baking sheet. Allow the clay to cool completely.



Prepare the molding putty. Use 1/3 of container. Flatten each color separately which will make blending them easier. See the package directions for complete instructions. Quickly fold, twist and knead the putty until the color is uniform. This should take no more than a minute.



Press the putty onto the cured clay. Press firmly along the fingers to transfer the shapes completely. Mold the putty around the outer shape. Allow extra putty outside the image so you'll have something to grip onto when removing it from the clay. Let the putty set (approximately 30 minutes).



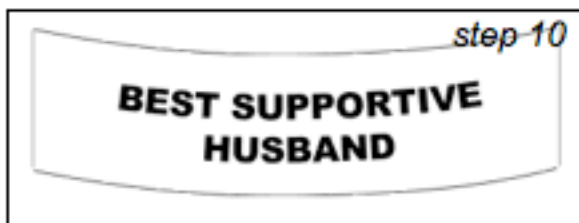
Remove the clay from the mold. Wash the putty with soap and warm water. Dry thoroughly.



Chop 3.50 ounces of your favorite chocolate into pieces. Melt the chocolate in the microwave for about two minutes on medium. Stir every 30 seconds.



Spoon the melted chocolate into the mold. Also spoon chocolate into a plastic condiment container which will be the base of the award. Fill to about 1/8 from the tops. Put the chocolate in the freezer for a half hour on a flat, level surface.



While the chocolate is setting up, print the label with your message on a strip of paper narrow enough and the right length to fit half way around the base. Punch a hole on each end of the paper to accommodate a small brad.



Remove the chocolate from the freezer. Wait five minutes or until the mold can easily be pulled away from the edges of the chocolate. Work around all the edges gently pulling on the mold, working your way toward the center. Try not to handle the chocolate with your hands as it may cause it to melt. Push on the bottom of the plastic container to pop out the chocolate base.



Spray the front of the chocolate image with gold. Allow it to dry completely before handling.



Heat the edge of a butter knife and press it into the top flat surface of the base. Wiggle it from front to back to create a slit wide enough to fit the bottom of the chocolate hand. Immediately press the chocolate hand into the base. Hold it upright until the chocolate begins to set. Put it back in the freezer to form a solid bond.



Before your presentation, hold the label against the base and mark the position of the holes with a toothpick. Insert the brads into the paper and through the chocolate to secure the label to the award.

TIPS

- Imperfections in the chocolate surface can be corrected by holding your fingers under a hot blow dryer then rubbing them onto the chocolate to smooth blemishes.
- Give the award a more feminine touch by attaching colorful candies to the cuff.



What You'll Need/Where To Get It

At Michaels

- Amazing Mold Putty
- Scrap clay
- Wilton Gold Color Mist
- Acrylic roller of clay conditioning machine
- Clay sculpting tools
- Gold brads

Miscellaneous

- 3.50 oz. chocolate
- card stock
- toothpick
- paper
- condiment container 2.50" round and 1.25" deep
- craft knife

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