

Chocolate Curls

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I actually don't really follow a recipe for this, but in case you want one here it is:

3 ounces chocolate, squares or chocolate chips
2 teaspoons coconut oil (for better taste use coconut oil, if you don't have any you can use Crisco)

***I usually just throw some chocolate and coconut oil and melt it....I haven't messed it up without following a recipe.

First place a dinner sized plate in the fridge, you'll see why later on. Place chocolate and coconut oil/Crisco in a microwave-safe bowl and microwave in 30 second increments until chocolate and coconut oil/Crisco are melted smooth.

Pour chocolate on a back-side of a metal cookie sheet (or a non-rimmed metal baking sheet) and smooth it out with a spatula or scraper, or knife, etc until it's very thin. Place the sheet in the freezer for a few minutes. To test for done-ness, use the finger print test, if you touch the chocolate with your finger and it leaves an indent of your fingerprint, wait a few more minutes.

With a metal or hard plastic spatula (I use a plastic Pampered Chef scraper - because I've got metal shavings in with my chocolate scraping a metal pan with a metal spatula.) start scraping the chocolate from the cookie sheet. If it's too frozen/hard then it will just crack and crumble, so wait a minute and try again, when it starts curling you have a few minutes before it will be too soft again, when it stops curling cause it's too soft then put in the freezer for a minute or so and go at it again.

When you have all your curls scraped from the cookie sheet, place them on a cold plate and refrigerate until hardened. Place curls in the fridge until use or you can freeze them in a freezer bag and use them whenever you'd like.

Garnish cakes, pies, and other desserts with these fancy curls!

Recipe Source: adapted from The Pioneer Woman