

# Modeling Chocolate Ingredient Quantities

The quantities listed here make a small batch of modeling chocolate between the size of a golf and tennis ball. Adjust the batch size by multiplying the quantities listed. For ease of measurement I have rounded the ounces to the nearest quarter ounce so the ratios may be slightly different than that listed. For step-by-step instructions on making modeling chocolate visit [www.cakepaperparty.com](http://www.cakepaperparty.com)

<b>Media Type</b>	<b>Firmness</b>	<b>Approximate ratio of media to corn syrup</b>	<b>Weight of media</b>	<b>Weight of corn syrup</b>
Candy melts	Firm	5:1	4 ounces (114 grams)	0.75 ounce (23 grams)
Candy melts	Medium	4:1	4 ounces (114 grams)	1 ounce (28 grams)
Candy melts	Soft	3:1	4 ounces (114 grams)	1.25 ounces (38 grams)
White chocolate	Firm	4.5:1	4 ounces (114 grams)	1 ounce (28 grams)
White chocolate	Medium	3.5:1	4 ounces (114 grams)	1.25 ounces (33 grams)
White chocolate	Soft	2.5:1	4 ounces (114 grams)	1.5 ounces (46 grams)
Chocolate	Firm	4:1	4 ounces (114 grams)	1 ounce (28 grams)
Chocolate	Medium	3:1	4 ounces (114 grams)	1.25 ounces (38 grams)
Chocolate	Soft	2:1	4 ounces (114 grams)	2 ounces (57 grams)