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Wilton B006OEYOTO

Wilton Pink Candy Melts Candy - 12 oz Instruction Manual

Brand: Wilton

Introduction

Wilton Pink Candy Melts Candy provides a convenient and versatile solution for various confectionery creations. These vanilla-flavored wafers are designed for easy melting, making them ideal for dipping, drizzling, and molding into shaped candies. This manual provides instructions for optimal use and care of your Wilton Candy Melts.



Image: A bag of Wilton Pink Candy Melts Candy, 12 oz, featuring a pink heart-shaped candy on a stick.

Setup

Before beginning any project, ensure you have the necessary tools and a clean workspace. Wilton Candy Melts are ready to use directly from the bag after melting.

Preparation for Melting

No special preparation is required for the wafers themselves. Simply open the bag and measure the desired amount for your recipe.



Image: A hand holding a bag of Wilton Candy Melts, showing its approximate dimensions of 9.0 inches (22 cm) in length.

Operating Instructions

Melting Methods

Wilton Candy Melts can be melted using a microwave, a double boiler, or a dedicated Candy Melts Melting Pot.

1. Microwave Method:

- Place the desired amount of Candy Melts in a microwave-safe bowl.
- Microwave on medium power for 1 minute.
- Remove and knead the bag (if melting in bag) or stir the contents of the bowl.
- Continue microwaving in 30-second intervals, stirring after each, until fully melted and smooth.

2. Double Boiler Method:

- Place Candy Melts in a heat-safe bowl.
- Set the bowl over a pot of simmering water, ensuring the bottom of the bowl does not touch the water.
- Stir continuously until the Candy Melts are completely melted and smooth.

3. Candy Melts Melting Pot:

- Follow the specific instructions provided with your Wilton Candy Melts Melting Pot for best results.

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Video: Demonstrates the process of easily melting Wilton Candy Melts in a microwave for dipping pretzels.

Applications

Once melted, Wilton Candy Melts can be used for a variety of decorative and confectionery purposes:

- **Molding:** Pour melted candy into silicone molds to create custom shapes. Allow to set completely before demolding.
- **Dipping:** Dip fruits, pretzels, cookies, or cake pops into the melted candy for a smooth, colorful coating.
- **Drizzling:** Use a piping bag or a fork to drizzle melted candy over desserts for an artistic touch.

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Video: Instructions for making Mummy Pop Tarts for a Halloween party, utilizing white candy melts for decoration.

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Video: Guide to creating easy and cute ghost Rice Krispies treats, decorated with white candy melts.

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Video: Recipe for 'Madly in Love Madeleines', featuring dipping in red and pink candy melts for a festive look.

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Video: A DIY guide to making Halloween treats, specifically mummy Oreos, using white candy melts.

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Video: Tutorial for creating candy ghosts for a Halloween party, using white candy melts on brownies.

Color Customization

While this product is pink, Wilton Candy Melts are available in various colors. You can also mix colors to achieve desired shades or use them with other Wilton Candy Melts products for creative designs.

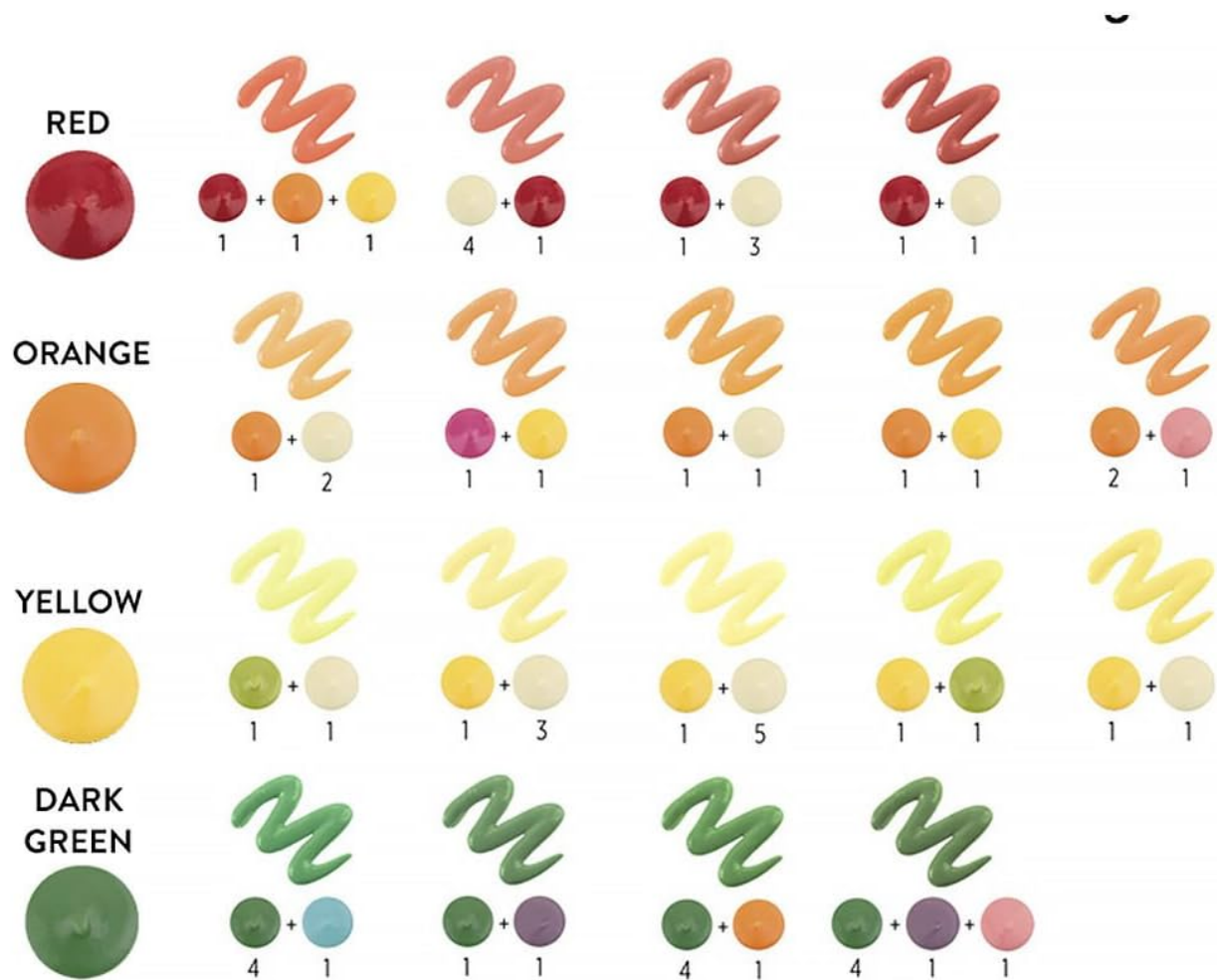


Image: A chart illustrating various color combinations achievable with different shades of Wilton Candy Melts.

Maintenance and Storage

Proper handling and storage are crucial to maintain the quality and consistency of your Candy Melts.

- Store in a cool, dry place away from direct sunlight.
- Keep the bag sealed when not in use to prevent moisture absorption.
- Candy Melts can be remelted if stored correctly.

Troubleshooting

Occasionally, Candy Melts may lose their ideal consistency. Here are solutions to common issues:

- **Overheating:** If Candy Melts become too thick or seize due to overheating, reduce the heat and stir continuously.
- **Humidity/Liquid Accumulation:** If liquid has accumulated due to humidity, or if the candy is too thick, add 2 teaspoons of vegetable shortening per 12 oz. of candy and stir until smooth. Do not add water or other liquids, as this can cause the candy to seize.
- **Melted in Bag:** If the candy melts in the bag due to warmer temperatures, simply follow the package directions for melting. The quality of the product is not affected.

Specifications

Feature	Detail
Brand	Wilton
Flavor	Vanilla
Color	Pink
Net Weight	12 oz. (340 g)
Item Form	Wafers (Lollipop)
Container Type	Bag
UPC	070896113627
ASIN	B006OEYOTO
Allergens	Contains milk and soy; made on equipment that also processes wheat and peanuts; made in a facility that also processes egg and tree nuts.

Warranty and Support

For product support, questions, or concerns, please visit the official Wilton website or contact their customer service. Specific warranty information may be available on the product packaging or Wilton's official channels.

Visit the Wilton Store on Amazon for more products and information.

