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Cakenology™ Modeling Chocolate

Description: Cakenology™ White Modeling Chocolate by Mike McCarey is a ready to use pliable chocolate paste which can be used to sculpt your wildest dreams in cake. Perfect for forming and modeling, Cakenology™ White Modeling Chocolate can be use in place of fondant or rice cereal treats with spectacular results.

How to Use: Remove Cakenology™ White Modeling Chocolate from the container and polybag. Knead to desired firmness; the heat from your hands will help the modeling chocolate become soft and forgiving. If the modeling chocolate becomes too soft simply stop kneading/working with the paste and allow to cool. For best results; use modeling chocolate at room temperature. To prevent softening of your creations refrain from displaying in direct sunlight or temperatures above 21°C or 70°F. Easily color Cakenology™ White Modeling Chocolate by kneading gel or powdered coloring to the desired effect.

Self Life: 3 months in an airtight container.

Storage Conditions: Store in a cool dry place away from moisture or heat.

Nutritional Information:

Serving Size	About 1/4 cup 100g
Nutrient	
Calories	488.61
Protein (g)	5.51
Carbohydrates (g)	64.41
Dietary Fiber (g)	0.00
Total Sugars (g)	51.18
Fat (g)	22.77
Saturated Fat (g)	20.20
Trans Fatty Acid (g)	0.00
Cholesterol (mg)	7.34
Vitamin A - RE	0.00
Vitamin C (mg)	0.00
Calcium (mg)	184.41
Iron (mg)	0.01
Sodium (mg)	142.30

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