

Chocolate-Flavored Buttons

A tiny treat with big friendship energy!

Button up a batch of these cheerful little sweets for a place card, a party bowl, or a small favor for someone you love.

WHAT YOU WILL NEED

4 oz of melting wafers

1 to 2 drops LorAnn flavor oil, if desired; choose a flavor listed as suitable for chocolate

A couple of drops of food coloring, if another color is desired; see the color note below

LET THE BUTTON-MAKING BEGIN

1. Place the wafers in a microwave-safe dish. Microwave for 30 seconds at 50% power, then stir.
2. Repeat the 30-second bursts at 50% power, stirring after each one, 3 to 4 more times or until thoroughly melted and smooth, with a little runny consistency.
3. If using flavor oil, add 1 to 2 drops to the fully melted chocolate and stir well.
4. For another color, use only coloring confirmed as suitable for chocolate. See the important color note below.
5. Pour the melted chocolate into a piping bag. Snip a tiny opening at the tip and pipe into the button mold.
6. Place the mold in the freezer for 5 minutes. Remove it, then gently press the buttons out onto wax paper.
7. Store in an airtight container and use as needed over the next several weeks.

BUTTON MOLD: [See the silicone button molds on Amazon](#) | a.co/d/015C1Kbm

COLOR NOTE: LorAnn says its liquid gel food colors are water-based, while chocolate is sensitive to moisture; water-based color may cause chocolate to seize. Before adding gel, check that your specific color is suitable for chocolate. LorAnn guidance: [liquid gel food color guide](#).

Grandma's finishing touch: Set a few beside each guest's place card or pop them into tiny favor cups. A handwritten name and a sweet little button say, "I saved you a place."

Storage timing is the maker's guidance and has not been independently shelf-life tested.