

## **Baking 101 Video Script - Melting Chocolate**

Melting Nestlé morsels and baking bars can make great treats even tastier – such as chocolate-covered pretzels, party mix or my favorite, chocolate-covered strawberries.

Melting Nestlé morsels and baking bars can seem difficult. But here are a few methods that will make it easy to melt your favorite morsels and baking bars:

In a microwave, heat the chocolate for about one minute, then stir. If necessary, heat an additional 10 seconds and stir again.

To melt chocolate in a saucepan, heat over the lowest heat possible until the chocolate just begins to melt. Remove from the heat and stir. Return to the heat for only a few seconds at a time, stirring until completely melted.

If you have a double boiler, heat, but don't boil, water in the lower pan. Place the chocolate in the upper pan and place it over the lower pan. When the chocolate is shiny, stir until it is completely melted and remove it from the heat.

It's very important that you don't get even small amounts of water in the chocolate or it will seize, or turn thick and gritty.

If your chocolate does seize, stir in a few teaspoons of vegetable oil and it should return to normal.

Now you're ready to make fantastic treats and desserts with melted chocolate. Even though it is delicious on its own!

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