

# Vampire Kisses Candy

What could be better than a vampire kiss this holiday! Make as many of these as your heart desires...once bitten, you will want more and more....and more...use these candies as is, or to decorate any Halloween treat!



## Ingredients

chocolate candy in kiss shape, *unwrapped*  
red candy coating wafers

sandwich-size plastic zip-type bag, *for piping red candy coating*  
scissors, wax paper, bowl, double boiler, *if needed*

Unwrap candy pieces. With fingers, break off the top point of candy and discard. Set prepared candy pieces on wax paper. Set aside.

Melt red candy coating pieces according to package directions. Once melted and smooth, carefully place hot melted candy into a zip-type plastic sandwich bag. When the candy coating has cooled enough to handle, squeeze melted candy into one corner of the bag. Carefully snip a small hole from the corner of the bag to allow melted candy through. Squeeze two drops of melted red candy coating onto each candy kiss as shown in the photo. Allow candy to cool and harden on wax paper. Repeat for each candy, re-warming red candy coating as needed.

Use the candies as is, in a candy dish, added to trick-or-treat bags or holiday type trail mix, or even to decorate cakes and cupcakes!

### *Erik's Tip*

Practice piping drops on wax paper until the desired effect is easy to make!