

Vegan Magic Chocolate Candy Rolls

1. Prepare parchment covered board for chilling candies. Use a sturdy standing power mixer with flat beater blade. Pre-measure ingredients. Wash hands frequently. Use hair nets.

2. Whisk together cocoa powder, powdered sugar, soy powder then magic in the mixing bowl.

3. Mount bowl. Add chopped margarine. Start mixer slowly.

4. While mixing on low slowly add all syrup then flavoring.

5. Mix at low to medium a minute or two more, becomes firmer and darker. Finish with hand kneading and folding. Chill finished dough log.

6. Divide dough by halves 5 times (6 for double batch) for uniform size. Roll pieces into short cylinders and chill.

7. Cut wax paper wrapper rectangles ~4"x5". Wrap chilled candies.

Best kept fridged (or frozen) but stable for weeks at room temp.



Single Batch: 1/4 cup raw cocoa powder
1 1/2 cups powdered sugar
3/8 cup soy milk powder (6 tbs)
Makes 32 8g finely powdered magic (=1/4g each)
1 tablespoon vegan margarine
1/4 cup dark corn syrup (exactly)
1 tablespoon flavor extract (vanilla, raspberry, ...)

Double Batch: 1/2 cup raw cocoa powder
3 cups powdered sugar
3/4 cup soy milk powder
Makes 64 16g finely powdered magic
2 tablespoons vegan margarine
1/2 cup dark corn syrup
2 tablespoons flavor extract