



Easter Lamb Mold Kit

The Easter Lamb formed in butter has been a tradition of the Easter season. Now you can highlight your holiday table setting with a Easter Lamb you make yourself with this easy to use plastic mold kit.

Kit Includes:

- Front Mold
- Back Mold
- 4 Clamps
- 3 Resurrection flags with staffs

Holds approximately 1/4 lb. of butter or chocolate.

INSTRUCTIONS

Allow butter to soften to room temperature.

Note: Margarine may be substituted for butter.

Spread butter amply into each half of mold.

Note: Being careful to avoid air pockets.

Align Front and Back Molds using alignment guides and press together.

Slide holding clamps onto each edge of mold to secure.

Place clamped mold into freezer until butter hardens - approximately 1 hour.

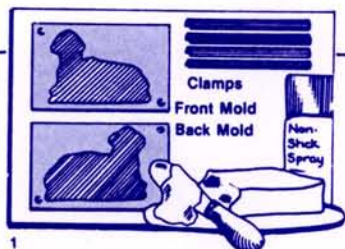
When butter is firm, remove from freezer and run mold under hot water for several seconds then let it stand for several minutes at room temperature.

Remove clamps and gently lift off Front Mold. To remove butter from back of mold gently flex and Lamb will "pop out".

Note: If Lamb sticks, use butter knife to lift out.

Then trim away excess butter and decorate to taste and custom.

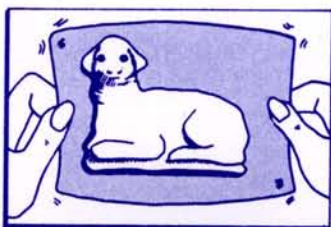
Replace Lamb in freezer for approximately 10 minutes to harden again.



1



2 Spread butter into molds



3 Flex Back Mold, pop out Lamb



4 Decorate to custom

Suggestion: To make curly lambs wool, use tooth pick.

CHOCOLATE INSTRUCTIONS

Melt chocolate in double boiler or Microwave oven being careful not to overheat since chocolate burns easily. Fill each side of mold but do not clamp together. Tap mold to release air bubbles and refrigerate until hardened (about 30 minutes). Remove chocolate from molds. Coat the inside of each half with a thin layer of warm chocolate and press together. Refrigerate again for 10 minutes. Trim off excess chocolate.

CLEANING INSTRUCTIONS

Clean in warm soapy water.
DO NOT wash in dishwasher