

FAKE GLASS BOTTLE / SUGAR GLASS

Step 1: What you are going to need.

Materials for the mold:

Oomoo #25 or 30

Mold release

Glass bottle to be molded

Plastic bottle (at least 1" wider than the bottle to be mold)

Materials for the candy glass:

Sugar

Light corn syrup

Cream of tartar

Water

Food colorant

Tools:

Candy thermometer

An old cooking pot

Thick gloves



Step 2: Prepare the bottle and mold

Prepare the bottle:

First you need to remove the **stickers and labels** from your bottle, save this so you can put them back on your fake bottle for a more realistic look.

Clean the bottle really good, make sure there is no residue of any can because any of this will be transfer to the mold and the to you fake bottle.

After the bottle is clean **apply** the mold release following the instruction on the can, in my case i only had to spray a thin coat all around.

Make the mold:

Get your big plastic bottle (it should be at least 2"

taller than the glass bottle and 1" wider)

Cut the top of the bottle, apply mold release to the interior of the plastic bottle.

Hang the glass bottle inside the plastic bottle it should have 1/2" of free space all around and 1" in the bottom and 1" in the top.

TIP: is a good idea to fill the glass bottle with water that way it will not float when you start pouring the silicone mix)

Pour the mix really slowly with out disturbing the glass bottle cover at least 1/2" over the top of the bottle.

Now, just wait according to the time of the product you are using



Step 3: Unmold



When the mold is cured cut down one side of the **plastic bottle** carefully because we are going to use that bottle later.

Once you cut and removed the mold, start cutting down the mold with an exacto knife, try to go all the way down till you touch the bottle and cut down on one pass that way the seam in your candy bottle would be less noticeable.

Open the mold down the cut and pull the bottle out.

Now, put the mold back in the plastic bottle and put rubber bands or tape to hold the mold in shape, don't forget to **apply** a really light coat of mold release to the interior of the mold.

Step 4: Make the glass candy mix

In a cooking pot you are going to put;

3 1/2 cups of sugar

1 cup of corn syrup

2 cups of water

1/4 tsp of cream of tartar

Bring the mix to boil really slow and stir often, if you heat it up too quick it will caramelize and it won't work.

The mix needs to boil to 300 degrees Fahrenheit; it would take about 1 hour to get to this point, right before taking it from the heat. Apply the food colorant if you are going to use any.

TIP: if you don't have a candy thermometer, get a spoon of candy mix and pour it in a cup of cold water, then take it out and if it breaks like glass, it's ready.

Here is a table of the candy stages for reference:

-Thread 223-235* F The syrup drips from a spoon, forms thin threads in water. Glacé and candied fruits

-Soft ball 235-245* F The syrup easily forms a ball while in the cold water, but flattens once removed. Fudge and fondant

-Firm ball 245-250* F The syrup is formed into a stable ball, but loses its round shape once pressed. Caramel candies

-Hard ball 250-266* F The syrup holds its ball shape, but remains sticky. Divinity and marshmallows

-Soft crack 270-290* F The syrup will form firm but pliable threads. Nougat and taffy.

-Hard crack 300-310* F The syrup will crack if you try to mold it. Brittles and lollipops

-Caramel 320-350* F The sugar syrup will turn golden at this stage. Pralines



Step 5: Pour the mix in the mold

WARNING: THE CANDY MIX IS EXTREMELY HOT AND IT WILL STICK TO EVERYTHING IF YOU GET IT IN YOUR SKIN YOU WILL GET EXTREMELY SEVERE BURNS. PLEASE USE GLOVES AND BE REALLY CAREFUL.



Pour the mix in the mold through the opening fill up at least half of the mold then rotate for 5 seconds and the turn upside down and let all the excess drip into the pot.

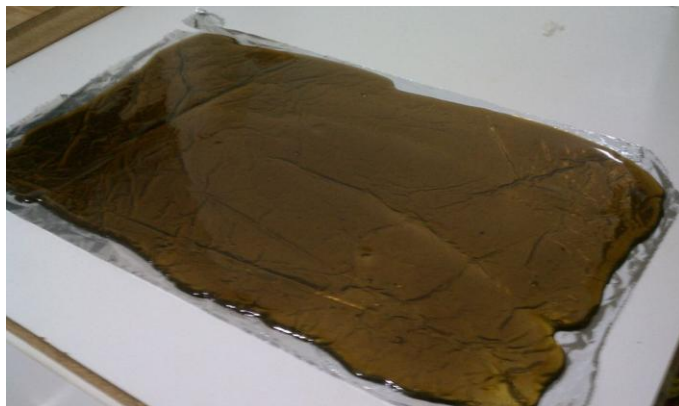
When no more candy comes out you can repeat the process of not, depends on the thickness you want your bottle to have.

Now set aside and let cool down, do not put on the freezer because the humidity will make the bottle sticky.

If you want to make multiple bottles with the same candy batch you need to have multiple molds because the candy mix can not be reheated once starts to cool down because it will burn.

You can use the rest of the candy mix to make a glass window or some shapes, just extend a peace of aluminum foil in a table **apply** some **mold release** and pour the mix.

WARNING: do not use a glass table to do this because the heat will transfer to the glass and it will break in an explosion kind of way.... it happened to me arrrgggg!!!

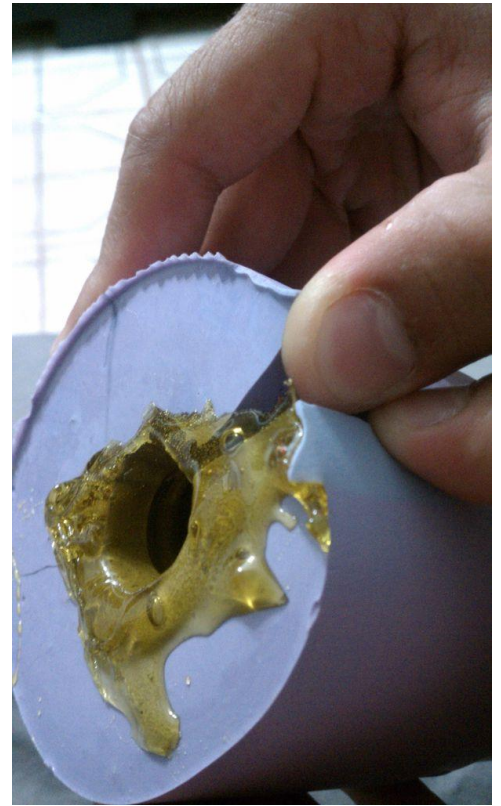
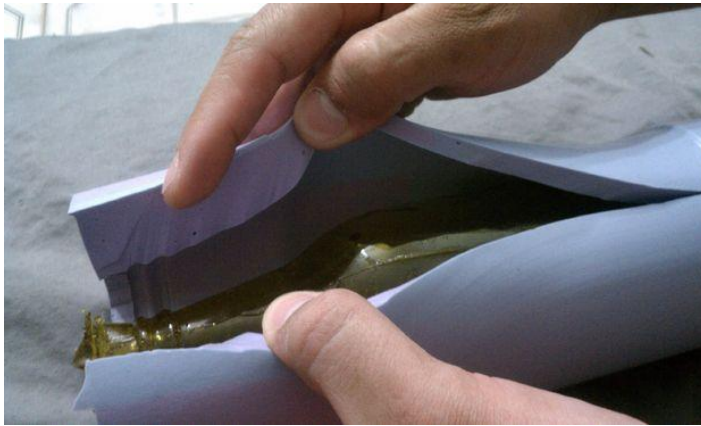


Step 6: Release your bottle.

To release the bottle after it has cool down just open the mold through the cut and pull the bottle out.

The bottle is pretty resistant but you do need to be careful.

Now just go and have fun. you can break it in someones head (with their consent) or just walk in to a bar and break it in your own head to impress all those biker chicks.



LIGHT BULBS

There is a book that may be in some large libraries. "Sugar Work - Blown and pulled Sugar Techniques" by Peter T. Boyle 1988. It is a book for Chefs . There are only four pages explaining using molds. It tells how to make a sugar champagne glass. It also has recipes for melting and coloring the sugar. The molds are made of ceramic or plastic. Buy two bubble packed light bulbs, staple them together and you have a mold.