

hot chocolate bombs

Directions: With the help of an adult, check off each box and follow the directions below.

equipment

silicone half sphere molds

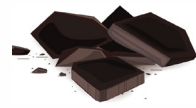
metal backing sheet

glass plate

spoon

ingredients

2 cups melting chocolate



6 tablespoons hot chocolate mix



6 teaspoons mini chocolate chips



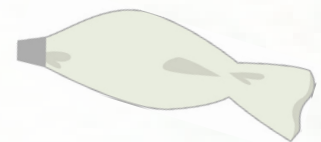
6 teaspoons mini marshmallows



decorative sprinkles



decorative icing



directions

1. Microwave chocolate until melted, stirring every 30-seconds.
2. Scoop 1.5 tablespoons of melted chocolate into each silicone mold.
3. Use the back part of a spoon to spread the chocolate around the inside of each mold.
Ensure there is a solid layer of chocolate at the top ridge of each mold (this will help when you fuse two half spheres together later).
4. Once the chocolate is spread around each mold, place on a metal cookie sheet and put in the freezer. Allow chocolate to freeze for about 7 minutes.
5. Remove molds from the freezer.
If the edges look thin, place another layer of chocolate around the top ridge of each mold and allow to freeze for another 5 minutes.
6. Once chocolate is solid, carefully remove each chocolate cup from the mold and place on the cold baking sheet.
Sort half spheres into groups of two so there is a top and bottom to create a ball.
7. Fill each bottom chocolate cup with 1 tablespoon of hot cocoa mix, 1 tablespoon of marshmallows, and 1 teaspoon of mini chocolate chips.
8. Heat glass plate in the microwave for 1 minute.
9. Carefully remove warm plate from microwave and place a small amount of left over melted chocolate on the plate. Place the top of your chocolate cup on the warm plate and twist twice.
This will melt the edges of the top half just enough to attach the two half spheres together.
10. Place the top half circle on top of the bottom half of the circle and use your finger to smooth the seal together.
11. Use the icing and sprinkles to decorate your hot cocoa bombs.

To enjoy these hot cocoa bombs place one inside of a mug. Warm up milk or water and pour over the hot cocoa bomb. The outer layer of chocolate will melt and your hot cocoa mix, chocolate chips, and marshmallows will pop out. Give it a stir and enjoy!