

HOT COCOA BOMBS

What's better than hot chocolate? Making your own hot cocoa bombs! You'll love watching your children's reactions as the chocolate melts and marshmallows magically appear.



INGREDIENTS

- **1-3 bags of chocolate candy melts** (choose some fun colors for decorating the cocoa bomb!)
- **Hot cocoa mix in 1 tbsp portions** (1 tbsp per cocoa bomb)
- **Mini marshmallows**
- **Milk**
- **Sprinkles** (optional)

OTHER ITEMS

- **Round silicone chocolate mold**
- **Cupcake liners**
- **Sandwich bag**

INSTRUCTIONS

1. Add 2 cups of candy melts to a microwave-safe bowl and heat in the microwave for 1 minute. Remove and stir well. If not all of the wafers are melted, return to microwave and heat in 20-second intervals, stirring well until in between until all wafers melt.
2. Once the candy is fully melted and smooth, coat the inside of your silicone molds evenly using a spoon or a pastry brush. Make sure to cover all the top and edges. **TIP: Hold the mold up to the light to see if you missed any sections. This coat shouldn't be too thin, or the shells will be too delicate.**
3. Place the molds in the refrigerator for 5-10 minutes.
4. Heat a microwave-safe plate in the microwave and heat it for 30 seconds, until warm.
5. Once the shells are hard and dry to the touch, gently remove them from the silicone molds. Try to work quickly and carefully so the shells don't melt in your hands.
6. Place one of the shells, round side up, on the warm plate, and gently glide around until the edges begin to melt.
7. Immediately flip the shell over and fill with 1 tablespoon of hot cocoa mix and 10-15 mini marshmallows.
8. Place another shell on the plate to melt the edges and then attach it to the filled shell to make a sphere. Carefully place the cocoa bomb into a cupcake liner. Repeat with remaining shells.
9. Now it's time to decorate! Melt 1/2 cup of the colorful wafers using the same method as before.
10. Carefully fill a sandwich bag with some of the liquid candy melts. Snip a tiny hole out of one of the corners of the bag.
11. Pipe the colorful candy melts on top of the cocoa bombs and quickly add sprinkles before the chocolate starts to harden.
12. Let your cocoa bomb sit for 5-10 minutes to fully dry.
13. Now you're ready to sample the cocoa bombs! Place a bomb into a large mug. In another container or over the stove, heat 8 oz of milk until steaming. Slowly pour the milk over the cocoa bomb and watch it magically burst open into a delicious treat!