

HOT COCOA BOMBS

A simple recipe for hot chocolate bombs! Amounts will vary depending on the size and shape of your molds. You can stick with a classic round mold, but you can also get creative with any molds you have! This is for 2 1/2 inch round molds.

Yield: 6 bombs
Serving size: 1
Calories per serving: 0



Ingredients:

3 cups chocolate, melted
6 tablespoons hot cocoa mix
1 cup marshmallows

Directions:

Melt your chocolate chips by microwaving them in a bowl for 30 seconds, stirring, then continuing to heat at 15-second intervals, and stir until the chips are all melted.

Use a spoon to dollop the melted chocolate into your molds, smoothing it around the edges until everything is covered. Set in the refrigerator for about 30 minutes, or until the chocolate is firm.

Add a tablespoon of hot cocoa mix and some marshmallows into half the domes.

Pipe some melted chocolate around the rim and attach the second sphere on top, pressing gently to seal.

Place mold in the fridge until the chocolate sets.

Decorate however you want!

Serve in a mug, pouring hot milk over the bomb and stirring until completely melted.

You can vary amounts to taste, and have fun experimenting with different chocolates and mix-ins!