

# Hot Chocolate Bombs

## Ingredients:

Powder hot cocoa mix

Chocolate **\*\*see note**

## Optional:

Marshmallows

White chocolate

Sprinkles crushed candy cane, crushed cookie pieces, or something to decorate them.

## Supplies:

Silicon molds

Microwave safe bowl to melt chocolate

Spoon

Plate

Mug

Small glass, bowl, measuring cup or shot glass (something to hold half of the chocolate piece while you put the mix and marshmallows in)

## Optional:

Brush to spread chocolate

Piping bag

**\*\* Chocolate to make this project as easy as possible we recommend you use a product without cocoa butter, such as almond bark or Wilton candy melts. I have found some chocolate chips without cocoa butter, but check ingredients to be sure there is no cocoa butter. If your chocolate has cocoa butter it will need to be tempered to insure that it stays shiny and doesn't "bloom" (start turning a light chalky looking brown).**



CraftyFunParties.com



Make sure that you have everything prepared before you begin. Water and chocolate do not mix, make sure everything is clean and DRY.

If you are using an almond bark chop in to small somewhat even pieces. Start by melting chocolate in a bowl. Microwave on high for 30 seconds. Mix if all pieces are still solid microwave for additional 30 seconds and mix again. Once pieces start getting soft decrease microwaving time to 15 seconds intervals. Stirring well in between microwaving until everything is melted. Most of the melting will actually occur while you are stirring. When everything is melted you are ready to fill your molds.



Spoon chocolate into mold. You can use a spoon to spread chocolate up the sides or you can use a brush to spread. I find doing 2 thin layers gives enough chocolate so it doesn't fall apart, but thin enough to have room for mix and marshmallows. As you can see I do not get real concerned about getting chocolate outside of mold, we can clean that up later. Once you have your first layer in the mold stick mold in the refrigerator for about 5 minutes to harden.



While your chocolate is in the refrigerator re-warm your chocolate to get ready for the next layer. Spoon or brush another coat of chocolate on them. Yes, I get really messy! Refrigerate them again after the second coat.



After I refrigerated them the second time I realized that I still had a couple of spots that were not coated well. (You can see the mold in the center of this one.) So I warmed my chocolate again and went back in and added a little more chocolate.



Once you are sure that the mold is covered well and it has set completely, you can remove the chocolate. Pull down on the silicone mold and the chocolate piece will pop out. You can carefully break off any large pieces of chocolate outside the mold, but we are going to melt the edge of the chocolate so the halves go together tightly and that will clean up any of the smaller rough edges.



You will need a warm surface to melt the edge of the chocolate pieces. I warm a mug of water and place a plate over it for a few minutes. Just be careful that you are completely covering mug and no steam is escaping around it. Chocolate and water do not mix! You want the plate just warm to the touch to melt the chocolate. (Warm enough to melt the chocolate, not too warm that it melts it too quickly.) Place the chocolate flat on the plate edge down to give you a clean edge.



Place the chocolate flat on the plate edge down to give you a clean edge.



I place the bottom half into a shot glass to hold it while I spooned in the mix. Fill the bottom half with Hot Cocoa Mix...



Add some marshmallows. Make sure you don't add too many, you want to make sure you can get the top half on.



Melt the top half the same way you did the bottom half and while the chocolate is still melted line up the two halves and gently push together and hold until the chocolate firms up again. If your edges are not clean and smooth you can take a warm spoon or your finger and smooth out the chocolate around the edge. If your seam between the two pieces doesn't look really nice you can always use your decorations to cover it.



Your hot chocolate bomb is completed...unless you want to decorate it. If your seam looks bad take and pipe some melted chocolate around it and add some sprinkles. If your seam looks okay and you just want to decorate or add to it, pipe a little chocolate on top or in a swirl pattern and sprinkle it with sugar sprinkles, crushed candy cane, or pieces of cookie. You could drizzle another color of candy melts over them to add some color. This is where you make it your own. Have fun with it !!!



