

INGREDIENTS

- Chocolate chips –
You can use white or dark chocolate.
- Mini Marshmallows
- Hot Cocoa Mix
- Silicone Mold

LET'S START!

- 1 Melt your chocolate chips in the microwave or use the double boiler method (be careful not to burn the chocolate).
- 2 Use a spoon to fill each cavity of the silicone mold. You want to spoon upwards, so the chocolate covers the sides.
- 3 Stick the mold into the freezer for 15-20 minutes until the chocolate sets.
- 4 Gently remove the chocolate from the mold by pressing gently on the backside of the mold.
- 5 Fill one half of the chocolate with hot cocoa and mini marshmallows
- 6 Use a hot plate to melt each side and then stick the sides together. Use your finger to help spread the melted chocolate allowing the sides to adhere together.
- 7 Melt and drizzle chocolate on top.
- 8 Refrigerate until you are ready to use. Once ready, place into a cup and pour hot milk over it and stir. You can also stick the chocolate bomb into a warm cup of milk and stir. Enjoy!

HOT COCOA BOMBS



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