

HOT CHOCOLATE BOMBS



SUPPLIES & INGREDIENTS

- Silicone sphere molds Orange and white candy melts Green sprinkles Hot chocolate mix
- Small marshmallows Milk Wax paper Small microwave-safe plate and bowls Spoon

INSTRUCTIONS

- 1. Place orange candy melts in a microwave-safe bowl and melt them in the microwave according to package instructions.
- 2. Add a spoonful of the melted orange candy melts to each of the silicone molds and, working quickly, use the back of the spoon to cover the mold.
- 3. Place the filled molds in the freezer to harden for 20 minutes.
- 4. Remove molds and place them upside down on a piece of wax paper. Carefully pull back the mold to pop out each piece.
- 5. Warm a microwave-safe plate for 30-45 seconds in the microwave.

 Clean up and straighten edges of each half by placing open side of a chocolate piece on the warm plate for a few seconds, allowing the edges to melt and even out.
- 6. Fill half of pieces with a few spoonfuls of hot chocolate mix and marshmallows.
- 7. Place an empty chocolate piece on the warm plate to melt the edges again, then place it on top of a piece that has hot chocolate and marshmallows in it to form a complete sphere.
- 8. Melt the white candy melts in a microwave-safe bowl in the microwave according to the package instructions.
- 9. Use a spoon to add a decorative white drizzle on top of each hot chocolate bomb, then add green sprinkles while the white drizzle is still wet.
- 10. Warm a glass of milk, add a hot chocolate bomb, stir and watch for a delicious treat!

Courtesy of PopcornerReviews.com



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