

Hot Chocolate Bombs

Spheres of decadent chocolate are filled with cocoa mix and marshmallows. Simply add hot milk to watch them burst open and spill their chocolatey goodness.

Total Time 45 mins

Servings: 6

Special Equipment

- Silicone Molds

Ingredients

- 1 Cup chocolate chips or chopped chocolate plus extra for drizzling the top
- 6 Tbsp hot chocolate mix
- 1/2 Cup mini marshmallows
- 1-2 Tbsp Sprinkles or other decorations

Instructions

1. Place 1 cup of chocolate chips in microwave. Melt for 50 seconds at 50% power.
2. Stir and continue melting until chocolate is at the right consistency.
3. Place the chocolate molds on a baking sheet. Add about 2 teaspoons of chocolate to each cavity of the molds and, using a pastry brush or spoon, brush the chocolate to cover the inside making sure to get right to the edges.
4. Place the tray in the freezer for about 5 minutes to allow the chocolate to set.
5. Remove the tray from the freezer and repeat the process of filling the molds and brushing the chocolate over the inside for another coat. Return the pan to the freezer for another 5-10 minutes until fully set.
6. Once chocolate is firm, carefully stretch the molds with your hands to loosen the chocolate.
7. Add 1 tablespoon of cocoa mix to 3 of the halves and add 5-6 mini-marshmallows.
8. Working one at a time, remove the empty halves from the mold. Place an empty shell face down on the warm plate, heated in the microwave for 1 minute (be careful removing the plate it will be hot.). When you see the edge beginning to melt, remove from the plate and press to a filled half. Hold in place for a few seconds to help seal. Repeat with remaining shells.
9. Place the tray back in the freezer for a few minutes to make sure the chocolate seal has set. Then remove from the freezer and carefully pop the bombs out of the mold.
10. Decorate with a drizzle of melted chocolate and sprinkles, or any way you like.

Notes

For this recipe you will want to use molds that have approximately 2-inch cavities. Using 1 cup of chocolate chips or chopped chocolate you should end up with 4 teaspoons (1 1/3 Tablespoons) per cavity.

If you are using bigger molds, you will need to use more chocolate. Don't worry about making them too thick, but if the layer is too thin they will crack when you try to remove them.

If the chocolate cracks when you remove them, you can put them aside and remelt them.

You can use milk, semi-sweet or dark chocolate depending on your preference.

To make the hot chocolate add 1 hot chocolate bomb to a mug and pour 8-10 ounces of milk over top. Stir until melted.