

Hot Chocolate Bombs

- 10 oz semi-sweet chocolate*
- 10 oz white chocolate*
- 1 small bag of mini marshmallows
- ¼ cup unsweetened baking cocoa powder
- ½ cup sugar
- 1/8 tsp salt
- Optional: Oreos, Graham crackers and sprinkles

* I use Ghirardelli chocolate wafers. You can also use candy melts.

Oreo

- Make white chocolate shells. Add cocoa mix, marshmallows, and Oreo crumbs. Drizzle chocolate on top and sprinkle with Oreo crumbs.

S'mores

- Make chocolate shells. Add cocoa mix, marshmallows and graham cracker crumbs. Drizzle chocolate on top and sprinkle with some graham cracker crumbs and 2 mini marshmallows.

Instructions

1. Use a double boiler to melt chocolate.
2. Using a spoon, spread a thin layer of chocolate into the molds and then refrigerate for 5 minutes
3. Once the chocolate sets a bit, add a second coat of chocolate over the first, paying special attention to building up the rim of the sphere. Refrigerate for 5 minutes.
4. Heat a microwavable plate in the microwave for 90-120 sec. It should be warm but not too hot.
5. Gently remove chocolate from the molds. Rub the sphere on the plate. Then fill with and fill with 1 tablespoon of hot cocoa mix and marshmallows.
6. Rub another sphere on the plate and place it on top of the filled sphere. Gently rub your fingers around the cease where the two spheres meet.
7. Wipe off the excess chocolate.
8. Drizzle chocolate over top of bomb and add sprinkles and/or toppings.