Cocoa Bombs

2 package chocolate melts – one white chocolate, one milk or dark chocolate (See below)

1 - 2 or 3 quart saucepan with 1 inch of water

2 large heat resistant bowl

Rubber spatula

Soup spoon

Silicone sphere molds

Nonstick fry pan

Parchment paper

Muffin tins

Marshmallows

Hot cocoa mix

Flavors – chocolate, peppermint, caramel, peanut butter

Sprinkles

Place the saucepan with water on a medium burner, top with the heat resistant bowl.

Add the first chocolate, (this will be for the balls, the other chocolate will be for the decorating.)

Using a rubber spatula stir the chocolate till smooth.

Place a ½ tablespoon of melted chocolate to each mold, use the back of a soup spoon to get the chocolate to cover the sides. Go slow and make sure the mold is completely covered.

Let the chocolate set for 3-5 minutes, then turn the molds upside down on a piece of parchment and let sit for at least 5 minutes.

Dip the spoon in the chocolate and using the front of the spoon do another thin layer of chocolate on the sides of all your molds.

Let the chocolate set till hard.

Once the chocolate has set, gently press the bottom of the molds to release the sphere.

Heat the nonstick skillet on low for 2-3 minutes then remove from the heat.

Place the spheres on the nonstick pan to smooth out the edges.

Invert the sphere onto an inverted muffin tin to secure.

Add 2 tablespoons of cocoa mix to each ball as well as any other secret ingredient you choose.

Take another spere melt the edge on the nonstick skillet, then quickly place on top of the filled one. Use your finger to smooth the seal.

Repeat with remaining spheres.

Melt the other chocolate in another heat resistant bowl over simmering water.

Using a pastry bag or drizzling with a fork, drizzle the contrasting chocolate over your filled bomb and quickly add the sprinkle to the drizzle.

To serve heat 6-8 ounces of milk or coffee and drop the bomb into the hot liquid and watch the magic begin!

We found that expensive chocolate did not work as well as the melts from the craft store. I love chocolate so I would add expensive chocolate (at least ½ tablespoon to the center of my bombs. You can even add the Lindt Truffles to the center. Get Creative!

We bought cupcake gift boxes for ours and placed each bomb into a holiday cupcake wrapper then placed in the box and wrapped with a bow. Most craft stores sell the cupcake boxes.