

# Hot Chocolate Bombs



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Hot Chocolate Bombs are a delightfully fun way to enjoy a comforting cup of hot chocolate, and they make perfect gifts for your neighbors!

**Makes 6**

## Ingredients

12 ounces white chocolate chips  
6 tablespoons hot chocolate mix  
3 tablespoons mini marshmallows, plus more for serving if desired  
2 tablespoons crushed peppermint candies, plus more for garnish  
Christmas sprinkles, for garnish  
2 6-cavity half dome silicone molds (cavities measuring 2 inches wide by 1 inch deep)  
6 cupcake papers

## Directions

Place silicone molds on a quarter sheet pan (or something flat that will fit in your freezer).

Fill a small saucepan a third of the way with water. Bring to a simmer over medium-low heat. Pour the chocolate chips into a small bowl and set bowl over (but not touching) the simmering water, until the chocolate is almost completely melted, 3 to 4 minutes. Turn off the burner, remove bowl from saucepan, and stir until completely melted.

Using a round 1 teaspoon measuring spoon, put a heaping teaspoon of the melted chocolate in each cavity of the first silicone mold. Use the back of the measuring spoon to spread the chocolate all over the dome. Place mold and sheet pan in the freezer while you fill the cavities of the second mold. Freeze for 5 minutes.

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## Directions Continued...

While chocolate is in the freezer, bring the water back to a very low simmer. Set the bowl of chocolate over the water. Repeat with a second heaping teaspoon of chocolate in each cavity, making sure the chocolate goes all the way to the top of the mold, then freeze for 15 minutes.

Carefully peel each shell out of the mold and place on the cold sheet pan. Fill half of the shells with 1 tablespoon of hot chocolate mix each. Fill three hot chocolate-filled shells with 1 tablespoon mini marshmallows each, and the remaining three with 2 teaspoons crushed peppermint candies each. Separate the different kinds on opposite sides of the sheet pan.

Remove bowl from the simmering water and replace with a dinner plate. When the plate is hot to the touch, place an empty shell on the plate, rim side down, for about 5 seconds, or until the rim is a little melted. Gently transfer (if it won't lift with your fingers, use a knife to release) to a filled shell and press gently to seal. Repeat with remaining shells.

Place chocolate back on simmering water (fill with more water if too low) and let warm up. Transfer chocolate to a piping bag with a small round tip, then pipe lines on the tops of the hot chocolate bombs. Alternately, drizzle chocolate with the end of a spoon. Sprinkle crushed peppermint candies and sprinkles, respectively, on the tops. Place in cupcake papers and let set for at least 1 hour. Fill cupcake papers with more mini marshmallows, crushed peppermint candies, and sprinkles, if desired.

To serve: Place hot chocolate bomb in a mug and pour 8 ounces of hot water or milk over the top. Stir and enjoy.