

DIY Hot Cocoa Bomb Instructions

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Included in this kit:

Instructions

2 Silicone Molds

1 Hot Chocolate Packet

Chocolate Chips

Toppings:

1 Mini Peppermint Candy Cane

Mini Marshmallows



Common allergens include milk, soy, and coconut. Product ingredient list available upon request.

Safety Considerations:

Adult supervision highly recommended. Do not touch hot surfaces or plates. Protect your hands from burns with an oven mitt.

You will also need:

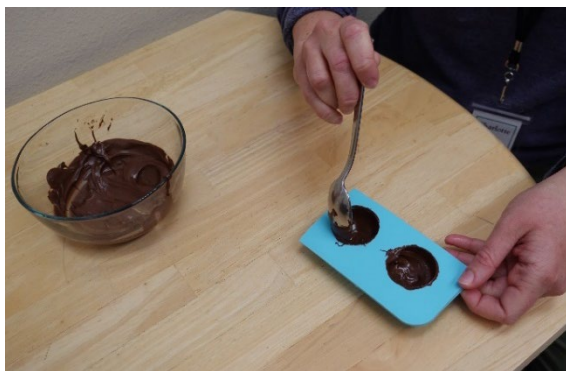
Warm milk (your favorite kind!)

A microwave

A spoon

A mug

A microwave safe plate and bowl



Directions:

1. Place the chocolate chips in a microwave safe bowl and heat in 15 second intervals--stirring in between--until melted, but still thick. **Be very careful when touching the plate or bowl and use an oven mitt.**
2. Spread the melted chocolate with a spoon over the bottom and sides of the silicone molds. It may be thinner on the sides. That is okay for now.
3. Let the chocolate solidify. You can place the molds in the freezer for 15-20 minutes to quicken the process.
4. Once hardened, go over any holes or thin areas again with melted chocolate and a spoon to thicken.



5. Put the molds back in the freezer for another 15-20 minutes. Chocolate should no longer be shiny when hardened. Once hardened, gently pop the chocolate out from the molds.

6. Fill one chocolate half with hot cocoa powder, about $\frac{3}{4}$ of the way full. Add marshmallows if desired or any other toppings you have at home.

7. Use the melted chocolate to create a sticky layer around the lip of the empty chocolate mold. If needed, reheat your bowl of melted chocolate for 15 seconds to make it gooey again.



8. Stick the empty mold with now sticky edges on top of the mold with the hot cocoa powder and marshmallows inside. Fill in the cracks of the seam with melted chocolate and your finger or the spoon. Let it harden.

9. Warm up some milk in the microwave or on the stove. Not too hot, but warm enough to melt the chocolate.

10. Place your hot cocoa bomb in a mug and pour the warm milk over it. Stir up your drink. Add the candy cane, if you'd like a hint of peppermint. Stir and enjoy!

