

# Hot Cocoa Bomb

## Instructions



### What's in the kit:

- 1 circular silicone mold (2 halves of a circle)
- Chocolate melting wafers
- hot cocoa mix
- 3 tbsp dehydrated marshmallows

### What you'll need:

- Plate
- Spoon
- Glass of warm water
- Parchment paper
- Freezer
- Additional mix-ins

### Instructions:

1. Clean and thoroughly dry each mold.
2. Clear some space in your freezer for the mold when it is ready to freeze.
3. Line a plate with parchment paper.
4. Place some of the chocolate wafers in a small, microwavable dish and microwave the chocolate at 15 second increments until the chocolate is melted.

TIP: The chocolate doesn't have to be super hot, just enough to swish around in the mold.

5. Pour a spoonful of melted chocolate into each mold. Spread using the back of a spoon until each mold is completely covered; add more chocolate to the molds if needed.
  - a. Make sure each mold is fully coated. You don't want any holes in your cocoa bomb!
  - b. Also make sure that the sides are just as coated at the center.
6. Turn the mold over on the parchment paper and lightly shake to get rid of any excess chocolate. Get rid of the parchment paper, and place the molds on the baking sheet chocolate side up.
7. Freeze the chocolate for 7 minutes.
8. After 7 minutes, remove the molds from the freezer and invert onto the baking sheet. \*GENTLY press on the top of each mold as you peel the silicone away to release the chocolate onto the plate.
9. Put 1 tbsp of the marshmallows AND hot chocolate mix into one of the molds ( add your own mix-ins here, if you want).
10. Warm a plate in the microwave or under hot water and dry.
11. Take the empty mold and place it (edges down) on the plate. You want to melt the edges a bit to seal it to the other mold half. If needed, run a metal spoon under hot water (don't forget to dry it!) to further seal the two halves together.

TIP: If this just doesn't work for you, then dip your finger into the cup of melted chocolate and rub along the edges where the mold halves meet, this will seal it better. You can then dip your finger into the warm water, pat dry and smooth out any roughness around the seal.

12. Allow the chocolate to set--about 5 minutes in the freezer.

\*If you break the chocolate mold, you have plenty of more chocolate wafers to try again!

### TO USE YOUR BOMB:

Heat up a cup of milk (or water) until hot. Set the bomb in a mug and pour the hot milk (or water) over it. Watch the bomb explode/melt, then mix it all together with a spoon and enjoy!!!

Look for a video walk-through of this project on the library's YouTube channel! Don't forget to share pictures of your creation! You can send them to Whitney Brown at: [wkbrown@sailsinc.org](mailto:wkbrown@sailsinc.org). We'd love to post pics to the library's Facebook and Instagram pages!!