



Hot Chocolate Bombs

Perfect for Gifting

20 ounces chocolate melting wafers (I like Ghirardelli)
2 cups miniature marshmallows
½ cup cappuccino mix
½ cup semi sweet mini chocolate chips
1 tsp Cookie Nip

In a small bowl, stir Cookie Nip in with the semi sweet mini chocolate chips. Melt the chocolate wafers in the microwave, starting with 30 seconds, stirring and adding 15 more seconds until fully melted. Using a silicone dome mold, put a tablespoon of melted chocolate into each dome and spread it with your spoon, covering the bottom and sides. If there is a missed spot, don't worry as there will be one more layer before it is ready to unmold. Put mold in the refrigerator for a few minutes. Add another half teaspoon of chocolate into each dome making sure to cover any weak spots and the sides. Refrigerate again.

Remove domes from the molds carefully. Set aside. Place a glass plate in the microwave for a minute until it is heated. Melt the raw edge against the warm plate. Fill one dome with 1 tablespoon of cappuccino mix, 1 teaspoon of the mini chocolate chips, and a few mini marshmallows. Obse the dome by fusing it with an empty dome that has been leveled on the warm plate. Set aside.

You can wrap the bombs in gold or colored foil or clear cello. I like to garnish my cocoa bombs with a little melted chocolate sprinkled with crushed peppermint. Attach a tag which instructs the receiver to place the bomb in a mug and add 10 oz. of hot milk.

Link to the silicone mold on amazon.

https://www.amazon.com/gp/product/B01HNJEYBQ/ref=ppx_yo_dt_b_asin_title_o01_s00?ie=UTF8&psc=1

♥ ♥ ♥ Cookie Nip is available on Amazon and at cookie nip.com ♥ ♥ ♥

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