



Adult Take & Make - Hot Cocoa Bombs

INSTRUCTIONS

You will need:

- Paper cupcake liners (if using a cupcake tin)
- 2 in. silicone mold tray (if not using a cupcake tin)
- 1 cup of semi-sweet chocolate chips (chocolate bars work, too!)
- One package of hot cocoa mix
- Mallow Bits or mini marshmallows
- Any optional add-ons that you'd like (sprinkles, candy canes, etc.)

Step 1: Roughly divide the chocolate chips (or chocolate of your choice) into two microwave-safe bowls. One bowl should contain approximately 2/3 of the chocolates. Set aside the remaining 1/3 of chocolate.

Step 2: Melt the 2/3 portion of chocolates by placing the bowl in the microwave for 15 to 30 second increments, stirring and scraping the sides of the bowl between each session, until the chocolate appears melted, silky and smooth. The temperature of the melted chocolate should read between 90 and 95 degrees Fahrenheit. Note that the temperature of the melted chocolate should not exceed 110 degrees Fahrenheit.

Step 3: Once the chocolate is melted, add a small scoop of the reserved chocolates (from the 1/3 bowl of chocolate) to the melted bowl. Stir until completely combined and melted, and then take the temperature. Repeat this process until the temperature reads between 80 and 82 degrees Fahrenheit and until all of the reserved chocolates are used up.

More instructions on back.

Recipe adapted from thekitchn.com.

Want to share your creation?
Email hrogers@htlibrary.org!



Step 4: Let the chocolate stand for 3 to 5 minutes. If you'd like to test that the chocolate has tempered properly, you can pour a tiny bit onto a piece of parchment paper and put it in the fridge for 5 mins. If the chocolate is shiny and snaps when broken, you are ready to go!

Step 5: If you wish to use the included paper cupcake liners with this kit, prepare a cupcake tin and add the liners to the tin. Skip to step 7.

Step 6: If you are using your own silicone mold, drop a tablespoon of chocolate into each silicone sphere. Use a brush to spread the chocolate up the sides and slightly over the edges of the molds. Let sit at room temperature until the chocolate is hardened. Then, brush the wells again with more tempered chocolate and let sit at room temperature until hardened again.

Step 7: If you are using a cupcake tin, drop 1 tablespoon of the tempered chocolate into all of your paper cupcake liners. Use a brush to coat the bottom and sides of the liners with the chocolate. Let sit at room temperature until the chocolate is hardened. Then, brush the liners with more tempered chocolate to achieve a thick and even coating. Let sit at room temperature again until completely hardened.

Step 8: Fill half of your cupcake liner or silicone molds with your powdered hot cocoa mix (approximately 2-3 teaspoons). Then decorate with toppings of your choice (marshmallows, sprinkles, etc.)

Step 9: Once the toppings have been added, close the bombs by adding more chocolate. Drizzle approximately one tablespoon of tempered chocolate over the filling in each liner. Smooth the chocolate to completely enclose the "bomb." Let sit at room temperature until completely hardened (approximately one hour).

Step 10: Gently remove the bombs from the liners or molds. To store the bombs, you can add them to an unused cupcake liner and place them in an airtight container at room temperature for up to two weeks.

Step 11: To use the hot cocoa bombs, heat one cup of milk gently on the stovetop or in the microwave until very hot, almost to a boil. Pour the hot milk into a large mug and gently add the bomb for the best results. After the bomb melts completely, stir and enjoy!