

Easy Homemade Hot Cocoa Bombs: Perfect for Gifting & Sipping

Get ready to add a touch of magic to your mug! Today, we're diving into the enchanting world of



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INGREDIENTS

1 % cups chocolate chips (milk, dark, or even white chocolate - choose your favorite!)
1 cup hot cocoa mix (your preferred brand)
1 cup mini marshmallows
Silicone mold (specifically, a half-sphere mold is best for shaping)

DIRECTIONS

1. Creating these magical spheres is easier than you might think! Follow these steps for perfect results:
2. Melt the : Chocolate: Place the chocolate chips in a microwave-safe bowl. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is completely smooth and melted. Be careful not to overheat it, as chocolate can seize.
3. Coat the : Molds: Spoon a small amount of the melted chocolate into each cavity of your silicone mold. Use the back of a spoon or a pastry brush to carefully spread the chocolate evenly up the sides of each half-sphere cavity, ensuring a consistent thickness. You want the shell to be sturdy enough to hold its shape but not too thick.
4. Chill the : Shells: Once the molds are coated, place the silicone mold in the freezer for about 10 minutes, or until the chocolate is firm and easily releases from the mold. Gently pop out the chocolate half-spheres.
5. Fill the : Bombs: Take half of your chocolate half-spheres. Fill each of these halves with approximately 2 tablespoons of hot cocoa mix and a generous handful of mini marshmallows. Be mindful not to overfill, as you'll need to seal the top.
6. Seal the : Bombs: This is the tricky part, but it's easy once you get the hang of it! Reheat any remaining melted chocolate if it has hardened slightly. Take an empty chocolate half-sphere and gently warm its edge by placing it on a warm plate or lightly heated pan for just a few seconds until the rim is slightly melted. Immediately place this warmed edge on top of a filled half-sphere, pressing gently to seal the two

halves together. You can also use a small amount of melted chocolate as "glue" around the seam if needed.

7. Final : Chill (Optional): If your bombs feel soft or you want to ensure a strong seal, place the assembled hot cocoa bombs back in the freezer for another 5-10 minutes.
8. Serve and : Enjoy: To enjoy your magical creation, simply drop one hot cocoa bomb into a mug. Pour about 8-10 ounces of hot milk (or water, if preferred) over the bomb and watch the chocolate shell melt away, releasing the cocoa mix and marshmallows. Stir well until everything is dissolved and combined, then sip and savor!

SWAPS & NOTES

Chocolate: High-quality chocolate chips or melting wafers will give you the best results.

You can mix milk and dark chocolate for a richer flavor.

Cocoa Mix: Use your favorite hot cocoa mix!

For a richer bomb, you could even use unsweetened cocoa powder with a little sugar.

TIPS FOR SUCCESS

Don't Overheat Chocolate: Melt chocolate slowly and carefully.

Overheated chocolate can become grainy and difficult to work with.

Thin, Even Coat: Aim for a thin, even coat of chocolate in the mold.

Too thin, and it might break; too thick, and it will be difficult to melt in the mug.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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